PARTIES TO PICNICS

52
complete
meals

MILLS COLLEGE CLUB
Of
NEW YORK

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52
complete
meals

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OF
NEW YORK

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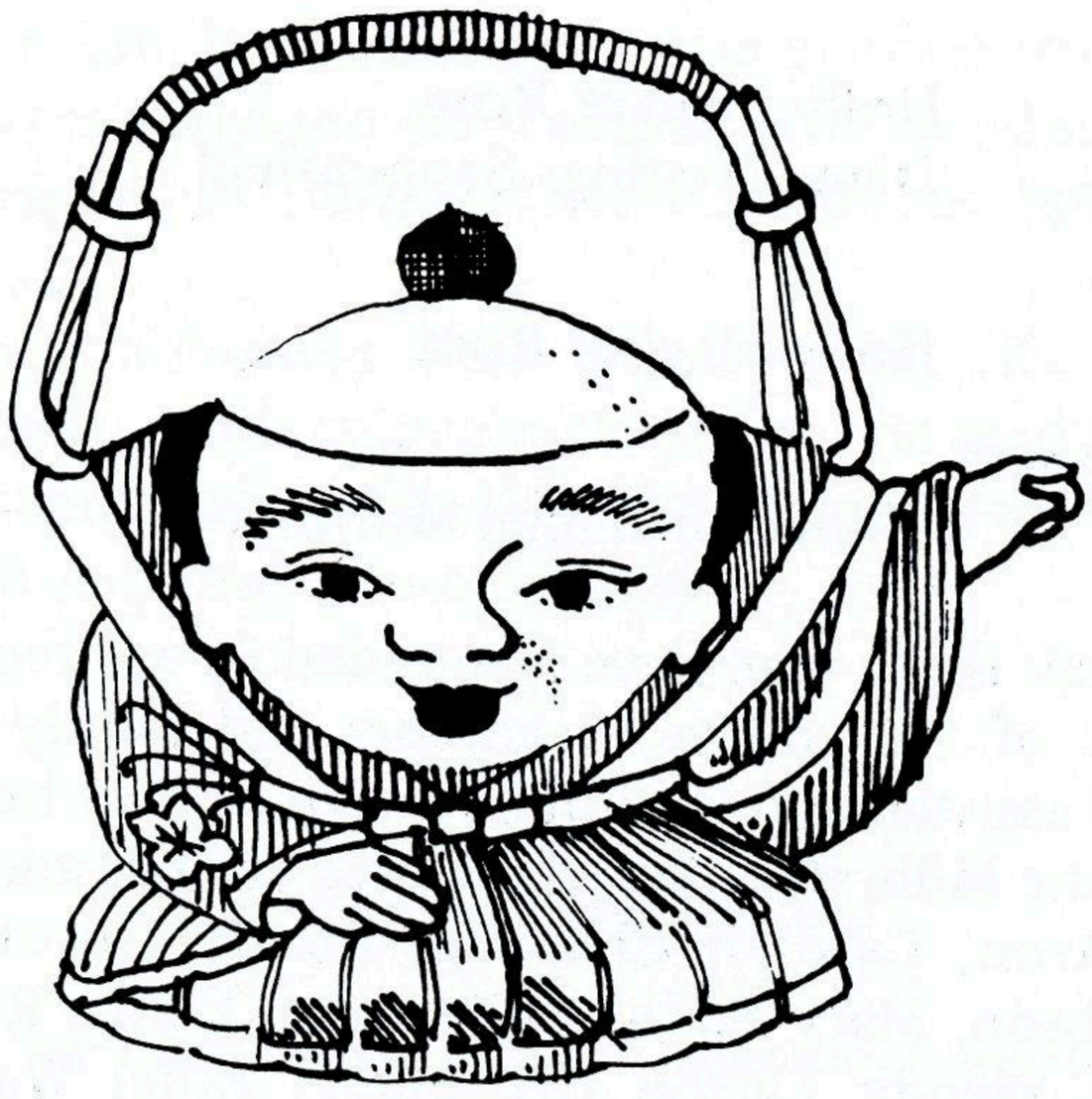


Illustrations by Holly Meeker Rom

from

The Susan Tolman Mills Teapot Collection

at

Mills College, Oakland, California

Cookbook Chairman:

Elizabeth Bryant Miles

Compilers and Editors:

Katie Dudley Chase, Chairman
Josephine Holzman Demuth
Alison Peer Haney
Wilma Buchanan Murphy
Diane Hastings Sappenfield

Cover design:

Holly Meeker Rom
Diane Hastings Sappenfield

Illustrations:

Holly Meeker Rom

Distribution Chairman:

Wilma Buchanan Murphy

We wish to thank those who have responded to our request for recipes and the many friends of the college, neighbors and family members who have given advice and assistance in the publication of this book. We are particularly grateful to the Mills alumnae who tested recipes and gave aid, especially Jane Baerwald Aron, Carolyn Chapman Booth, Dorothy Weight Chisena, Becky Marsh Dobson, Mary Sudman Donovan, Emilie Reese Green, Jennifer Marx Gruenberg, Wendy Larson Gruenberg, Ethel Walter Magnell, Sonja Norman Marshall, Joan Gross McCusker, Barbara Forster Mitchell, Lynda Taves Ogren, Elizabeth Hull Spaght, Lorna Stebbins, Susan Swan, Jean Nelson Szabo, Helen Bailey Thirion, Helen Wall Thompson, Nancy Butts Whittemore, and Elaine Young Wolf.

ABOUT MILLS COLLEGE

Mills is the oldest college for women west of the Rocky Mountains. Cyrus Taggart Mills and his wife Susan Tolman Mills were graduates of Williams and Mt. Holyoke colleges, respectively, in the 1840's. They served as educational missionaries in Asia before returning to Hawaii and then to California. In 1868 they bought the Young Ladies Seminary which had been established in Benicia, California, and changed its name to Mills Seminary. In 1871 they moved the school to its present 127-acre location in the foothills of Oakland, across the bay from San Francisco. Mills was granted its college charter in 1885. Eucalyptus trees surround the campus. The buildings, except for the original large Victorian Mills Hall, are reflective of the Spanish and Oriental influences in the west.

Today Mills remains a cosmopolitan, nonsectarian, liberal arts college for women. There are about 1000 students, including the graduate school, which is coeducational. Traditionally Mills has had students from foreign countries in attendance as well as those from most states.

ABOUT THE TEAPOTS

The illustrations for this book are of selected teapots from the Susan Tolman Mills collection at Mills College. Mrs. Mills started her collection during her days at Mt. Holyoke College. She added to it while she and her husband served as missionaries in Ceylon and India. Students and friends added gifts. There are teapots from all over the world, elegant representations of great English and European porcelain works to Oriental teapots, formal and fanciful, some with faces, some shaped like animals. All are irreplaceable. In this book we show a dog, cat, elephant, rat, monkey, frog, kangaroo with its baby as finial, a duck, pigeon, and pots with expressive faces, as well as several fine works of art.

ABOUT THE BOOK

Mills alumnae of the New York area have exchanged recipes informally for many years. Some were sold at the Country Kitchen Tour in 1956, and after that at the Mills Caravan boutique and at the Christmas Auction boutique. Here are assembled some of those and other requested recipes which have been arranged into favorite meals for special occasions.

E.O. James, Mills faculty 1909-1944, in his book ***The Story of Cyrus and Susan Mills,*** writes that when the Millses left Hawaii in 1864 after Cyrus had served as president of Punahou School, a young man who traveled to the states with them on the same boat reported that Mrs. Mills kept organizing "PARTIES AND PICNICS" all the way over. To that heritage of joy and energy we dedicate this book.

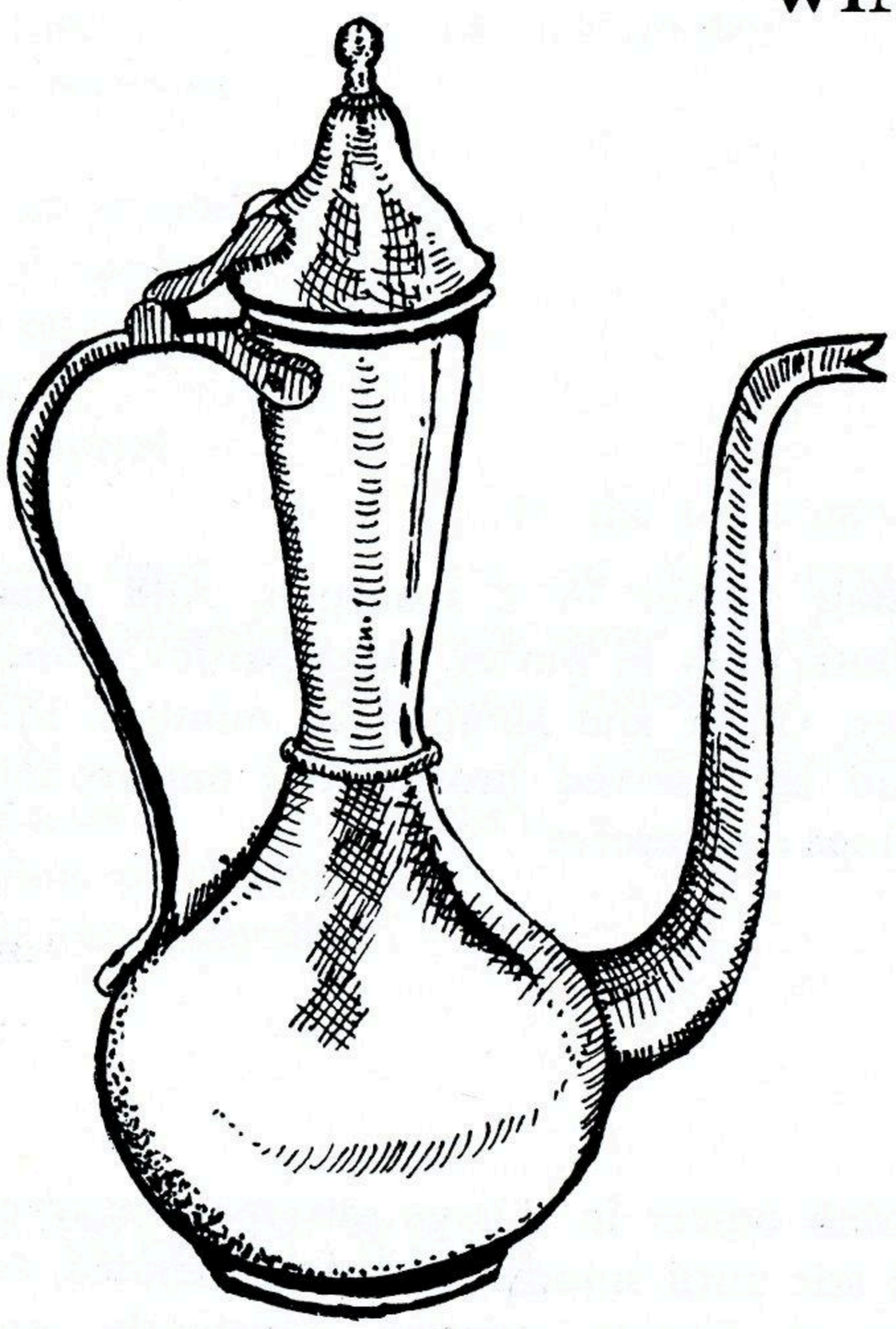
ABOUT THE MILLS COLLEGE CLUB OF NEW YORK

The MCCNY was founded on December 7, 1918, by eleven members. As a branch of the Alumnae Association of Mills College, Oakland, California, its purpose continues today "to further the interests of Mills College, promote among its alumnae a spirit of fellowship and service, and to support the national programs of the Alumnae Association."

Proceeds from the sale of this book are given to the Mills College Alumnae Scholarship Fund.

JANUARY

TV FOOTBALL DAY
LUNCHEON BEFORE A CONCERT
EARLY SUPPER AFTER SKATING
SUNDAY LUNCH
WINTER SUPPER



JANUARY FIRST WEEK

TV FOOTBALL DAY

Open Bar
Mixed green and black olives
Cheese Tray
    Port Salut
    Vermont Cheddar
    Chiberta (Basque)
Preserved kumquats
SCALLOPS PARISIENNE
    (First Course)

SWEDISH MEAT BALLS
FLUFFY WHITE RICE
BROCCOLI-SPINACH SALAD
French Bread
Tray of sweets:
    LACE COOKIES
    SPICY PUMPKIN BREAD
    WHISKEY CAKE
Coffee
ALMOND ROCA

SCALLOPS PARISIENNE

In Casserole, 8 Servings
12-16 Scallop Shells
About 1 hour

Scallops in Wine:
- **2 cups Vermouth or dry white wine**
- **"Bouquet Garni" or tie the following in cheesecloth:**
  - **1/2 teaspoon thyme**
  - **2 whole cloves**
  - **1 bay leaf**
  - **6 sprigs parsley**
  - **5 peppercorns**
  - **2 cloves garlic, split**
- **2 1/2 pounds small bay scallops (or larger scallops cut up)**
- **1 teaspoon salt**

In a large saucepan, bring wine and "Bouquet Garni" to a gentle boil.

Wash and drain scallops; salt and add to seasoned wine. Simmer, uncovered, for 10 minutes or until the scallops are tender. Drain, reserving broth. Discard "Bouquet Garni." Cut scallops into small pieces.

Mushrooms and Shallots:
- **2 tablespoons sweet butter**
- **1 pound fresh mushrooms, sliced**
- **6 shallots, chopped**
- **2 tablespoons snipped parsley**
- **1 teaspoon fresh lemon juice**
- **2 tablespoons water**

Melt butter in a saucepan. Add mushrooms and shallots; toss in butter. Add parsley, lemon juice, and water. Cover and simmer 10 minutes. Strain and add liquid to reserved broth. Add mushroom mixture to scallops and reserve.

Sauce Parisienne:
- **4 tablespoons butter**
- **4 tablespoons all-purpose flour**
- **Reserved liquids from above**
- **2 egg yolks**
- **4 tablespoons heavy cream**
- **1 teaspoon salt**
- **1/4 teaspoon white pepper**
- **Reserved scallops, mushrooms, and shallots**

Melt butter in a large saucepan or fryer. Add flour and stir until smooth and well blended. Gradually add reserved liquids, stirring constantly until sauce is thickened. Remove from heat.

In a small bowl beat egg yolks with cream. Slowly add 1 cup of hot sauce, beating constantly. Pour back into saucepan to combine with remaining sauce, beating constantly. Season to taste with salt and pepper. Stir in scallops, mushrooms, and shallots.

Topping:
- **3/4 cup grated Gruyère cheese**
- **1 tablespoon butter**

Place mixture in shallow baking dish (or in scallop shells). Sprinkle with cheese and dot with butter. Place under broiler just long enough to melt cheese. Serve.

Barbara Bloch Benjamin
White Plains, N.Y.

SWEDISH MEAT BALLS

10 Servings
1 Hour

2 slices bread with crusts
1/4 cup milk
1 pound ground round
1 small onion, peeled, grated
1 tablespoon parsley, minced
1 egg
Seasonings:
Salt to taste
Pepper to taste
1/4 teaspoon ground cloves
1/4 teaspoon ground coriander seeds
1/4 teaspoon ground allspice
4 tablespoons butter
Gravy:
2 tablespoons flour
1 1/2 cups consommé or bouillon
Salt to taste
Pepper to taste
1/4 teaspoon soy sauce
1 teaspoon Worcestershire

Tear bread in pieces. Mix with milk to make a paste (mushy, not runny).

Combine bread with meat, onions, parsley, and egg. Mix in seasonings and spices. (I use whole ones ground in a mortar.)

Make a small meat ball. Brown it in butter and check for seasoning. Set aside.

Near serving time sauté meat balls in butter, and remove from pan.

In the same pan, add flour to butter and stir until smooth. With heat low add liquids gradually, then seasonings. When thick and smooth, return meat balls. Heat thoroughly.

To serve: Transfer meat balls and gravy to a chafing dish.

Patricia Sieff Wennerholm
Minneapolis, Minn. to Mills
Atlanta, Ga.

FLUFFY WHITE RICE

30 Servings
30 Minutes

2-pound box of long-grained rice (I use Carolina Rice)
3 1/2 to 4 quarts water, boiling
1 tablespoon salt
1 tablespoon oil
2 bunches parsley, snipped
Optional:
Melted butter

Pour rice into boiling, salted water. Add oil. Stir once. Cook uncovered, like spaghetti, until done (about 25 minutes). Drain. Rinse with cold water. Drain again. Fluff the rice. Add parsley and perhaps butter.

Set aside in an aluminum-foil baking pan or lightweight casserole. Reheat in oven at 350° for 15 to 20 minutes before serving.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

BROCCOLI-SPINACH SALAD

15 to 20 Servings
30 Minutes

2 bunches broccoli
2 packages frozen asparagus tips
2 packages spinach leaves
1 pound string beans
Optional:
Cauliflower
Garbanzo beans
Kidney beans
Artichoke hearts, marinated
Croutons, garlic-flavored
Dressing:
1/4 cup red wine vinegar
3/4 cup oil (use the marinade from the artichoke hearts and add olive oil)
1 teaspoon salt
1/2 teaspoon pepper
1 tablespoon Worcestershire

Steam broccoli heads, asparagus tips, trimmed string beans, and cauliflower briefly (about 4 minutes). Dry with paper towel. Chill.

Select best spinach leaves, remove stems and chill.

Shortly before serving, line a chilled bowl with the largest spinach leaves.

In a second bowl mix together vegetables and small spinach leaves. Add artichoke hearts cut into small pieces and a mixture of the beans and croutons.

Mix salad dressing. Toss salad in the mixing bowl. Use a slotted spoon to transfer it to serving bowl.

Carl Bryant
Mountain View, Calif.

SPICY PUMPKIN BREAD

2 Loaves
1 Hour

1 cup corn oil
4 beaten eggs
2/3 cup water
2 cups canned pumpkin
3 cups flour
1 1/2 teaspoons salt
1 teaspoon nutmeg
1 teaspoon cinnamon
2 teaspoons baking soda
2 1/2 cups sugar
1 cup golden raisins
1 cup chopped pecans

Grease and flour 2 long loaf pans or 3 standard loaf pans (8" by 4").

Mix the following wet ingredients: corn oil, eggs, water, and pumpkin.

Add the following dry ingredients: flour, salt, nutmeg, cinnamon, baking soda, and sugar.

To combined mixture add raisins and nuts.

Bake 1 hour at 350°. Cool in pan.

This will stay moist for days; it freezes beautifully.

Jennifer Marx Gruenberg
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

FAMOUS KENTUCKY WHISKEY CAKE

5 One-pound cakes
Start the night before

1 pound candied red cherries
1/2 pound white raisins
1 pint Kentucky Bourbon whiskey
Dry ingredients:
5 cups sifted white flour
2 teaspoons nutmeg
1 teaspoon baking powder
1 pound pecan nutmeats (shelled and chopped)
3/4 pound butter
1 pound white sugar (2 cups)
1 cup light brown sugar
6 egg yolks
6 egg whites
5 large (28 oz. each) fruit cans or 5 coffee cans (1 lb. size)
Rounds of wax paper cut to fit bottoms of cans
Large roasting pan with cover

Cut cherries in half. Soak cherries and raisins in whiskey in a covered bowl, overnight.

Next day, preheat oven to 325°. Combine dry ingredients thoroughly. Add small amount of dry ingredients to pecans and coat thoroughly.

Cream butter. Add sugars gradually and cream until fluffy. Add egg yolks and beat well. Add cherries and raisins with their whiskey. Add dry ingredients to butter and egg mixture, mix thoroughly.

Whip egg whites until stiff and fold them carefully but completely into batter. Fold in floured pecans.

Grease inside of cans. Push wax paper to bottom of each can. Fill cans 3/4 full.

Place large roasting pan in oven. Place cans in pan and add hot water to halfway mark. Cover roasting pan, making sure cover fits tightly. Bake 2 1/2 hours. Remove lid and bake 15-20 minutes more. Cool 30 minutes. Remove from cans. Cool 2 hours on rack. Wrap in two sheets of aluminum foil.

Will keep in refrigerator for several weeks, or freeze. Slice thin while cold and serve at room temperature.

This is the Whiskey Cake sold by the N.Y. Mills Club each year at Christmas time. It does not require as long a time to ripen as the usual fruit cake, and once made it will keep indefinitely.

Virginia Foisie Rusk
Seattle, Wash. to Mills
Athens, Ga.

LACE COOKIES

30 Minutes

1 cup flour
1 cup oatmeal (quick)
1/2 cup syrup (I use Karo white)
2/3 cup brown sugar
1/2 cup shortening (slightly less than one stick butter)

Mix all ingredients.

Drop by spoonful onto cookie sheet: 1/2 teaspoon makes a large cookie; 1/4 teaspoon makes a tea-size cookie. Press flat with the back of spoon.

Bake at 375° for 5 to 6 minutes or until brown. Oven must be hot enough so that cookies bubble while baking.

Ethel Walter Magnell
San Francisco, Calif. to Mills
Scarsdale, N.Y.

ALMOND ROCA

24 to 30 Pieces
1 Hour

1/2 pound butter
1 cup white granulated sugar
1/2 pound almonds, blanched, toasted, and chopped
Topping:
2 ounces unsweetened chocolate, grated
2 or 3 tablespoons almonds, chopped fine

Put butter and sugar in heavy pan. Boil hard for 5 minutes, stirring constantly with a wooden spoon. Boil slowly for 10 minutes more, stirring hard.

Set aside some almonds for topping. Add remaining almonds to mixture. Cook until sugar, almonds, and butter go together – usually about 10 minutes, stirring hard all the time. Watch carefully! Do not burn!

Pour into buttered 8 or 9 inch square pan. Sprinkle with grated chocolate and a small amount of chopped nuts mixed together. Cool. Break into pieces and store in tightly covered tin.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

LUNCHEON BEFORE A CONCERT

Tomato juice with dill
CRAB IN CASSEROLE
MIXER BREAD ROLLS
FRESH MUSHROOM SALAD
Sauterne
SWEDISH FRUIT
OATMEAL CRISPIES
MACAROONS WITH FILBERTS

* * * * *

CRAB IN CASSEROLE

Serves 4

White sauce:
4 tablespoons butter
4 tablespoons flour
1 cup milk
2 cups flaked crab
Seasonings:
1/2 teaspoon pepper
1/2 teaspoon salt
1 tablespoon lemon juice
1 tablespoon chopped parsley
1 tablespoon pimiento
2 eggs, separated
Buttered bread crumbs
Paprika

Melt butter in a saucepan. Stir the flour into it. Cook for a minute, then gradually add warmed milk. Beat smooth with a fork. Cook over low heat until thickened.

Mix the crab (fresh or canned) and white sauce, add the seasonings and slightly beaten yolks. Fold in the stiffly beaten egg whites. Pour into a casserole and cover with buttered bread crumbs. Dust with paprika and bake until brown. (About 40 minutes at 325 to 350°.)

Aurelia Henry Reinhardt
President, Mills College, 1916-1943

MIXER BREAD

4 Loaves for 4 1/2" by 8 1/2" pan or
8 Gift loaves (4" by 6" pan) or
6 Dozen rolls in muffin tins
Recipe may be halved

Starter:

1/2 cup lukewarm water (110°)
2 packets dry yeast
1/4 teaspoon sugar

1. Mix warm water, yeast, and sugar and set aside in a warm place. (The oven, if there is a pilot light, or the electric oven slightly heated and then turned off.) The optimal working temperature of yeast is 78-82°. Yeast is killed at about 120°.

Sponge:

1 tablespoon corn oil
3 eggs, well-beaten
3 cups lukewarm water (110°)
2 tablespoons sugar
1 tablespoon molasses (or honey)
3 to 5 teaspoons salt
4 tablespoons corn oil
2/3 cup powdered milk
1/2 cup wash water from starter jar
4 cups flour, unsifted

2. Prepare dough mixer by rubbing the interior surface with corn oil (about 1 tablespoonful).
3. In a small bowl beat well 3 eggs, reserve the equivalent of half an egg to be used later as glaze. Add remaining egg to the mixer.
4. Add water, sugar, molasses, salt, oil, and dried milk.
5. Place the mixer in a large pan (or sink) containing warm water out of the hot water tap (to start fermentation).
6. Pour yeast mixture in. Wash the container using 1/2 cup of water and add. Stir.
7. Add 4 cups of sifted flour. Mix well with an egg beater. When all lumps are blended in, cover with a dry cloth and renew the warm water under the pan.

Dough:

9 or 10 additional cups flour, measured unsifted (13 to 14 cups in all) depending on the kind of flour
(A 5-pound bag of flour holds about 18 cups.)

8. When sponge has doubled or trebled in volume, affix cover and hook to mixer and add, cupful by cupful, sifted flour, mixing after each addition. Clean flour from sides. As the dough becomes stiffer it will adhere to the hook and come away from the side. Add flour by half cups until the dough is no longer sticky to the fingers. Dough should be smooth and satiny. Rotate the hook more slowly and occasionally reverse direction.

When smooth, poke dough down to bottom of mixer, into a mound; leave lid and hook in place; renew warm water under mixer; cover with a dry cloth; allow to double in volume (30-60 minutes).

A convenience in making bread is a dough mixer such as the "Mix-n-Knead" or other dough maker. This aluminum container has a lid and a crank which turns a mixing hook. With this apparatus one can process enough dough for four 1 1/2 pound loaves, or six dozen rolls. Rolls may be baked in muffin tins.

9. While dough rises, prepare for shaping loaves, as follows:
(a) Grease the pans and tins with corn oil, solid shortening, or margarine. Place pans in a warm place.
(b) Prepare kneading board — not for kneading, but to be used for rolling out with a rolling pin to eliminate gas bubbles. This board should be warm. A cold surface will retard the yeast action and result in a coarse and heavy bread. Place board over a radiator or put marble slab in warm water.
(c) If raisins or cinnamon-nut mixture are to be added, now is the time to prepare them.

MIXER BREAD (continued)

10. When dough has doubled in volume, mix it well, slowly rotating the hook in order to remove gas, reduce volume, and distribute the gluten. Remove cover and hook and turn the dough out onto the board or slab. The dough should have a satin quality, not sticky. A small amount of flour will suffice to prevent any sticking to the slab.

From now on proceed rapidly, to prevent cooling. Separate one-fourth of the dough from the mass. Quickly roll this out with a rolling pin so as to eliminate gas bubbles. Make a roll of the flattened dough, shape it into a loaf, place it in a warm pan, and return it to the oven or an 85° place. Process remaining dough in the same manner as rapidly as possible. (For rolls place small quantities in muffin tins).

11. When loaves are shaped, brush each loaf with reserved egg mixture, having diluted the beaten egg with an equal quantity of water.

12. Allow dough in the pans to rise to at least double the volume (a bit more gives a very light bread). With the loaves in the oven, turn the oven thermostat to 325° and the timer for 45 minutes. In 20 minutes they should start to brown. At this point glaze each loaf again with the remaining egg mixture. After 45 minutes the loaves should be golden brown, but if not, turn the heat up to 350° and allow another 10 minutes to brown. The bread is "done" when it gives a hollow sound when thumped and top is a golden brown. The loaf should have shrunken slightly. Turn the loaf onto a rack to cool.

When partially cooled, wrap each in a plastic bag. Place extra loaves in the freezer.

Kenneth W. Thompson, M.D.
West New York, N.J.

Note: For French bread use 1/2 cup lukewarm water with 2 packages dry yeast for the starter and 4 cups lukewarm water with flour for the sponge. Omit shortening and egg. Do add salt. Make the dough stiff enough to stand alone on a cookie sheet. Slash it across and glaze with a thin mixture of cornstarch and water before and during baking. Spray with water during baking once or twice.

FRESH MUSHROOM SALAD

Serves 4
30 Minutes

12 large mushrooms (about 3/4 lb.)
4 tablespoons lemon juice
Dressing:
4 tablespoons olive oil
2 tablespoons tarragon vinegar
2 teaspoons chives, minced
2 teaspoons parsley, minced
1/2 teaspoon each: tarragon, chervil, salt, pepper
1 teaspoon sugar
1 teaspoon prepared hot mustard
1 head romaine lettuce

Wash and dry mushrooms. Slice them thin, across the crown, and sprinkle with lemon juice. Chill.

Combine dressing ingredients and mix vigorously. Let stand one hour to blend.

Arrange mushrooms on a plate lined with romaine lettuce. Spoon dressing over salad. (This may be assembled on individual salad plates.)

Anne McPherson Tracy
Darien, Conn. to Mills
Ridgefield, Conn.

SWEDISH FRUIT

Serves 6
30 Minutes

1/2 cup each: dried apricots, prunes dried pears
1 cup canned, dark sweet pitted cherries, with juice
24 ounces pineapple juice or more
1 stick cinnamon
Dash of salt
1/2 cup water
1/2 cup currant jelly (5 oz.)
1/3 cup quick-cooking tapioca
1/2 cup sugar

Cook dried fruit 15 minutes. Drain. Quarter the largest pieces.

Heat pineapple juice, cinnamon, salt, and water in a double boiler. Add currant jelly.

Mix tapioca and sugar. Add to juice mixture slowly. Cook 10 to 12 minutes until thickened. Taste for salt and sugar. Add fruits. Simmer until thoroughly warmed and flavored. Add more juice if too thick. Taste for sweetness. Serve warm.

OATMEAL CRISPIES

5 Dozen

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla
Sift together:
1 1/2 cups flour
1 teaspoon salt
1 teaspoon soda
3 cups rolled oats
1/2 cup chopped walnuts

Mix with mixer, then by hand, in order listed. Shape into 2 rolls 2 inches across. Wrap each roll in waxed paper. Chill thoroughly. Cut with sharp knife into medium slices, 3 or 4 per inch. Bake 10 minutes at 350° on a greased or waxed cookie sheet. Remove while still warm.

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

MACAROONS WITH FILBERTS

2 egg whites
2/3 cup sugar
Pinch of salt
3/4 cup ground filberts
(or almonds or pecans)

Beat egg whites with pinch of salt and vanilla until peaks form. Gradually add sugar, beating till stiff. Gently fold in finely ground nuts.

Drop by teaspoon onto greased cookie sheet. Bake at 325° for 20 minutes. Or spread entire mixture onto greased cookie sheet as one rounded meringue with depression in center then bake at 300° for 30 minutes. Later fill with coffee ice cream.

Portland Mills Club

EARLY SUPPER AFTER SKATING

TOMATO SOUP IN TUREEN
INVERNESS GREEN NOODLES
WITH CLAM SAUCE
Italian bread
Tossed greens with black olives,
Italian dressing
Coffee
MAPLE CHARLOTTE
with mandarin oranges

* * * * *

TOMATO SOUP IN TUREEN

Serves 8
About 1 Hour

1/2 cup butter
2 tablespoons olive oil
1 large onion, sliced thin
2 sprigs fresh thyme
(1/2 tsp. dried)
4 basil leaves, chopped
(1/2 tsp. dried)
1 teaspoon salt
1/2 teaspoon ground pepper
1 can (2 lb. 3 oz.)
tomatoes, imported Italian
(or 2 1/2 lb. fresh)
3 tablespoons tomato paste
1/4 cup flour
3 3/4 cups chicken broth
1 teaspoon sugar
1 cup heavy cream

Melt 1/4 cup butter in kettle. Add olive oil, onion, thyme, basil, salt, and pepper. Cook, stirring, until onion is wilted.

Add tomatoes and tomato paste. Stir to blend. Simmer 10 minutes.

Place flour in a small bowl. Add about 1/4 cup broth. Blend well. Stir into tomato mixture.

Add remaining chicken broth. Simmer 30 minutes, stirring frequently to make certain soup does not stick or scorch.

Put soup through sieve or food mill. Return to heat. Add sugar and cream. Simmer, stirring, about 5 minutes.

Add remaining 1/4 cup butter. Correct seasoning. Serve in mugs.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

INVERNESS GREEN NOODLES WITH CLAM SAUCE

Serves 3
20 Minutes

1/4 pound butter
5 tablespoons fresh basil
4 large garlic cloves, pressed
1/2 teaspoon salt
1 package (8 oz.) spinach noodles
1 can (10 oz.) baby clams, drained
1/4 cup milk
Salad oil
Parmesan cheese, freshly grated

Melt butter. Add basil, garlic, and salt. Keep hot, but don't let it bubble or basil will toughen.

Cook noodles (about 5 minutes).

Just before noodles are done add clams to herbed butter. Toss cooked noodles, clam sauce, and milk in hot oiled bowl. Serve with Parmesan cheese.

Don't overcook noodles as they continue to cook in the hot bowl. Also, don't worry about using too much garlic. The garlic and the basil make the dish.

Rob and I put this recipe together and liked it so much that we cooked it three times in one month!

Ann Beyer Wert
(Robert Wert, President
Mills College, 1967-1976)
San Francisco, Calif.

MAPLE CHARLOTTE

Serves 8

1 1/2 cups milk
4 egg yolks
1 cup maple syrup
Salt
1 tablespoon gelatin
2 tablespoons cold water
1 teaspoon vanilla
4 egg whites, beaten stiff
2 tablespoons powdered sugar
1 cup heavy cream, whipped
2 packages lady fingers
Topping:
1 cup heavy cream, whipped
11-oz. can mandarin oranges, drained

Bring the milk to a temperature just below the boiling point (scald it). Cool.

Beat the egg yolks until light. Add maple syrup and salt.

Pour scalded milk over the egg mixture, mix, and cook in a double boiler until slightly thickened, about 10 minutes. Stir frequently.

Soak gelatin in cold water for five minutes. Add to the hot custard. Stir until dissolved. Remove from the fire and cool. Add vanilla; fold in beaten egg whites.

As the mixture thickens, fold in whipped cream. Fill the bottom and line the sides of a springform pan with lady fingers. Pour the maple mixture in. Refrigerate for 3 hours.

Top with whipped cream and then with mandarin oranges.

Holly Meeker Rom
Huntington, N.Y. to Mills
New York City

SUNDAY LUNCH

FILLED MUSHROOMS
SHRIMP CREOLE
JANE AND JACK'S CRAB GUMBO

Rice
Broccoli vinaigrette
CARROT-ALMOND CAKE

* * * * *

FILLED MUSHROOMS
Hors d'oeuvre

Serves 6 to 8
40 Minutes

All measurements are approximate:

16 large fresh mushrooms
1 can beef bouillon
2 tablespoons lemon juice
3 to 4 ounces cream cheese
1 tablespoon sherry
1/4 cup chopped almonds, walnuts, or pecans (salted nuts are O.K.)
1 teaspoon Worcestershire
3 to 4 drops Tabasco
1/4 teaspoon salt
1/8 teaspoon white pepper

Remove stems from mushrooms (by bending them from side to side).

Parboil caps in bouillon, 1/2 can of water, and lemon juice for 2 minutes. Drain and let cool.

Mix everything else together and keep tasting until you like the flavor.

Fill the mushroom caps with the filling.

These can be served hot (run under broiler) or cold. They can be prepared ahead.

Susan Swan
Berkeley, Calif. to Mills
New York City

SHRIMP CREOLE or Crab gumbo

Serves 6 to 8

1/2 cup vegetable oil
2 cups onions, chopped
1 cup bell pepper, chopped
2 cups celery, chopped
2 teaspoons garlic cloves, chopped fine
2 large (28 oz. each) cans whole tomatoes
1 bottle stuffed olives, medium size, sliced
1 can tomato paste (small)
Seasonings:
1 bay leaf
1/2 teaspoon cayenne pepper
1/2 teaspoon thyme
3 pounds uncooked shrimp
6 to 8 cups freshly cooked rice

Sauté in oil: onions, bell pepper, celery, and garlic for 5 minutes, using a large utensil with a lid.

Stir in tomatoes with juice, olives with juice, tomato paste, and seasonings. Bring mixture to boil over high heat. Reduce to low, cover and simmer for 20 minutes, stirring occasionally.

Stir in shrimp, continue to simmer 20 to 25 minutes until shrimp is pink.

Serve with hot rice.

Co-Webb Donnelly
Brandon, Miss.

JANE AND JACK'S CRAB GUMBO

Serves 8 to 10
2 1/2 Hours

1 ham bone (or veal knuckle)
2 cans (20 to 25 oz. each) chicken broth
2 quarts water
Seasonings:
2 bay leaves
2 tablespoons salt
1/2 teaspoon black pepper
1/2 teaspoon thyme
2 tablespoons Worcestershire sauce
1 tablespoon sugar
2 cloves garlic, minced
2 green peppers, chopped
1 small bunch celery, chopped
1/4 cup salad oil
3 medium onions, chopped
2 pounds okra, sliced
1 can (28 oz.) tomatoes, minced, with juice
Shellfish:
6 whole crabs, or 1 pound crab meat
2 pounds shrimp
1 jar (12) oysters
1/4 cup chopped parsley

Place ham bone or veal knuckle with chicken broth, water, and seasonings in a heavy aluminum pot (okra blackens in an iron pot). Simmer while adding.

Add green peppers and celery.

In a skillet blanch onions, do not brown. Add to pot.

Fry sliced okra lightly in skillet (10 to 15 minutes), add minced tomatoes and juice, then put both in pot.

Clean crab and cut in quarters; add to pot. Shells should also be added.

Simmer 2 hours, then add shrimp for the last half hour, oysters and parsley the last 15 minutes.

If preparing ahead, add shrimp and oysters when reheating for serving.

Serve with rice.

Improves if prepared a day ahead and reheated for half an hour before serving.

Jack Aron
New York City

CARROT-ALMOND CAKE

1/4 cup day-old bread crumbs
1/2 pound blanched almonds
1/2 pound carrots
4 eggs, separated
1 cup sugar
1 tablespoon grated lemon rind
1/4 cup flour
1 teaspoon baking powder
A pinch of salt

Butter a 9-inch cake pan. Sprinkle bottom and sides with bread crumbs. Lightly toast almonds in a 300° oven. Scrape carrots and shred them. Grind almonds fine and add them to carrots.

Beat the egg yolks and sugar until mixture is thick and light. Add to carrot mixture. Stir in lemon rind.

Sift flour and baking powder over mixture and combine.

Beat egg whites with a pinch of salt until stiff. Fold 1/4 of the whites into the carrot mixture. Fold carrot mixture into remaining whites.

Pour into cake pan. Bake at 350° for 35 to 40 minutes. Invert cake onto a rack and let it cool.

Frost cake with orange or lemon buttercream icing. Keep refrigerated.

To use food processor, cut carrots in half crosswise. Use shredding disk and process the carrots twice. Change to steel blade to grind almonds and to combine the egg yolks and sugar. The entire buttercream recipe may be processed using the steel blade, adding ingredients in order listed.

(continued)

ORANGE OR LEMON BUTTERCREAM ICING

1/2 cup butter, softened
1 cup powdered sugar
2 egg yolks
2 tablespoons orange-flavored liqueur or lemon juice
1/2 teaspoon orange or lemon extract
Grated rind of 1 orange or lemon

Cream butter and sugar. Beat in egg yolks and add orange liqueur or lemon juice and extract. Fold in orange or lemon rind.

Chill for 20 minutes or until it is almost firm.

Susan Swan
Berkeley, Calif. to Mills
New York City

WINTER SUPPER

HOT BRIE CHEESE
REGAL RABBIT
Spinach salad with cherry tomatoes and crisp bacon
English muffins with herb butter
White wine
GINGERTORTE

* * * * *

HOT BRIE CHEESE

1 kilo wheel of Brie
2 tablespoons sweet butter
4 ounces slivered or chopped almonds

Place the wheel of Brie on an oven-to-table plate.

With thin knife, cut a circle about 1/4 inch inside border of cheese and remove released rind. Work carefully. Take only rind.

Dot top with sweet butter. Sprinkle with almonds. Place under broiler until melted. Carry to cocktail table hot.

Provide butter knives for guests. Serve with crackers or French bread.

Jennifer Marx Gruenberg
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

REGAL RABBIT

Serves 4

Salted water
2 rabbits, cut in serving pieces
1 pound mushrooms
1 stick (1/4 lb.) butter
1 tablespoon lemon juice
1 tablespoon minced onion
1/2 pound thin spaghetti
Sauce:
4 tablespoons butter
5 tablespoons flour
2 cups chicken stock
1 cup heavy cream
Salt and pepper
Vegetables:
2 or 3 carrots, diced
1/2 cup chopped green pepper
1/2 cup sherry or white wine

Stew the rabbit in salted water 1 1/2 to 2 hours, until done. Cool in broth and cut into 1-inch pieces.

Slice mushrooms, sauté in butter, and season with onion and lemon juice.

Cook the spaghetti according to package directions and drain. Stir mushrooms into the spaghetti.

Melt butter, blend in flour over low heat, and gradually add chicken stock, carrots, and cream. Cook and stir until thickened. Season with salt and pepper. Add remaining vegetables, wine, and rabbit. Taste for seasonings and add more wine.

Layer rabbit and sauce over spaghetti and mushrooms in a buttered casserole.

Bake at 350° for 25 minutes.

Serve with white wine.

Pat Barnard Breckenfeld
Houston, Texas

GINGERTORTE

Serves 8 to 10

1/4 pound butter
1 cup flour
1 cup brown sugar
1 egg
1/4 cup chopped preserved or candied ginger

Melt butter and combine with other ingredients. Put in round 8 1/2-inch greased and floured 1-inch-deep layer cake pan.

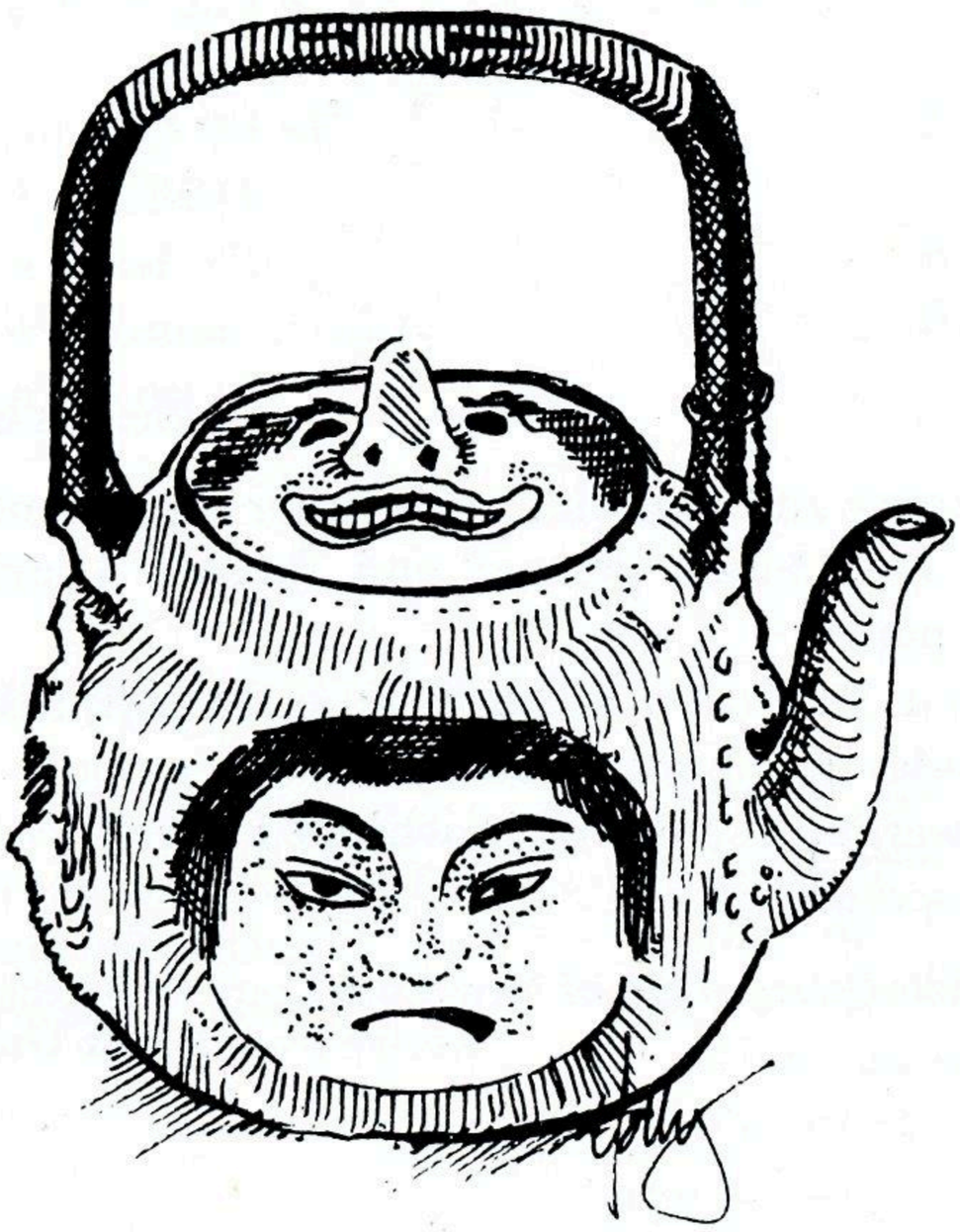
Bake in a 325° oven 30 to 40 minutes until it shrinks from the sides of the pan. Test as any other cake.

Serve warm or cold with whipped cream, walnuts, and/or preserved pears.

Mills College Club of New York Country Kitchen Tour
Recipe from Maude Oosterhof

FEBRUARY

LUNCH AFTER A WALK
CHINESE NEW YEAR
EXOTIC DINNER
SUPPER PARTY



FEBRUARY FIRST WEEK

LUNCH AFTER A WALK

PEA SOUP
CHICKEN-BACON SALAD
CALIFORNIA PLUM CONSERVE
Rolls
POUND CAKE DELUXE
Fresh winter pears

PEA SOUP

Serves 8
Blender recipe

3 pints frozen peas
1 cup water
2 to 2 1/2 cups cream, or half and half
Seasonings to taste:
Garlic salt
Salt
Pepper
Pinch of oregano

Cook peas until completely soft (only a few minutes).

Put in blender and add enough cream to bring it to a soupy thickness. Add seasonings. Blend.

Reheat, but do not boil. Serve with oyster crackers.

This is especially good with home-grown frozen peas.

Clara Wheeler Ellis
Pasadena, Calif. to Mills
Claradan Farms, Dogue, Va.

CHICKEN-BACON SALAD

4 Servings

1 cold cooked chicken
1/2 pound bacon
2 large tomatoes
1 medium-sized head iceberg lettuce
1 avocado, peeled and sliced
Juice of one lemon
Parsley Herb Dressing
1/2 cup salad or olive oil
1/4 cup wine vinegar
1 teaspoon salt
2 teaspoons sugar
3/4 teaspoon pepper
1 1/4 teaspoon dry mustard
1 clove garlic
1/3 cup parsley

Shred, slice, or dice chicken.

Fry bacon and crumble into pieces.

Peel, seed, and dice tomatoes. Set aside.

Shred lettuce. Mound on a platter or dish. Arrange ingredients in circular bands on top of lettuce.

Soak avocado slices in lemon juice and arrange around base of salad. Pour remaining juice over avocado.

Serve with Parsley Herb Dressing.

Carole Stoddard Segur
Phoenix, Ariz. to Mills
Princeton, N.J.

CALIFORNIA PLUM CONSERVE

Prepare in Summer

6 pounds fresh plums
6 pounds sugar
1 pound walnut meats
4 oranges, chopped
2 pounds seedless raisins

Pit the plums and cut into quarters; add the sugar, raisins, and oranges. Simmer for 2 1/2 hours, adding walnut meats, broken up, at the end of 2 hours.

Pour into hot sterilized jars and when cold, cover with melted paraffin.

POUND CAKE DELUXE

15 Servings
2 Hours

Cake:

1/2 pound butter (room temperature)
1/2 cup vegetable shortening (I use Crisco)
5 eggs
3 cups sugar
1 tablespoon coconut extract
2 tablespoons rum
3 cups sifted cake flour
1/2 teaspoon baking powder
1/3 teaspoon salt
1 cup milk

Glaze:

1 cup sugar
1/2 cup water
1 tablespoon almond extract

With an electric mixer blend butter with shortening; add sugar and continue to mix to creamy consistency. Add eggs, one at a time, beating one minute after each egg. Add rum and coconut extract and mix well.

Sift together sifted cake flour with baking powder and salt.

Alternately add milk and flour mixture to batter, using blender; beat until smooth. Pour into thoroughly greased bundt pan.

Bake at 325° approximately 1 1/2 hours. Let stand in pan 15 minutes to solidify.

To prepare glaze, stir sugar and water together in a saucepan and bring to a boil. Remove immediately from heat and let cool.

Add almond extract. Stir. Brush entire mixture over the cake when it is removed from pan (while still warm). Use all the glaze, even if it seems too much, as it will keep the cake moist.

This recipe came to me from a gourmet cook who got it from his mother who lives in New Orleans.

Adrienne Reynolds Lybarger
Brookline, Mass. to Mills
Pittstown, N.J.

CHINESE NEW YEAR

ORIENTAL CHEESE LOAF
SHRIMP TOAST
SWEET AND SOUR PORK
CANTONESE RICE
CANTONESE BROCCOLI
CHICKEN ALMOND
GINGER-MELON ICE
CHINESE ALMOND COOKIES
Tea

* * * * *

ORIENTAL CHEESE LOAF

12 Servings
Marinate 1/2 day

1 package (8 oz.) cream cheese
1/4 cup sesame seeds
Butter
1 bottle (5 oz.) soy sauce
Rice crackers

Brown sesame seeds in butter. Roll cream cheese in sesame seeds. Pour soy sauce over all. Marinate several hours, turning once.

Serve with rice crackers.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

SHRIMP TOAST

15 Servings

1/2 pound raw shrimp, shelled and deveined
5 water chestnuts
1 teaspoon ginger root, chopped
1 egg, separated
1 1/2 teaspoons cornstarch
1 teaspoon sherry
1/2 teaspoon salt
Pepper
1/2 loaf of two-day-old thin-sliced white bread (I use Pepperidge Farm or Arnold's)
1 scallion, minced
Peanut oil for frying

Mince raw shrimp, chestnuts, and ginger. Beat egg yolk lightly. Separately beat egg white until stiff.

Mix yolk, minced ingredients, cornstarch, sherry, salt, and pepper. Blend in a blender to make a paste. Fold in egg white.

Trim crusts off bread. Spread generously with mixture and cut into four triangles with a sharp knife dipped in cold water.

Heat oil to smoking in a skillet. Using a slotted spoon, place bread gently in oil, shrimp side down. Reduce heat a bit. Fry until golden (about 1 1/2 minutes). Turn and fry on the other side. Drain on a paper towel and serve.

These can be frozen and reheated. Place in a 300° oven while still frozen. Heat for 20 minutes.

This and following 3 recipes from

Emilie Reese Green
Glendale, Calif. to Mills
Ridgewood, N.J.

SWEET AND SOUR PORK

Serves 6 to 8
Prepare separate parts ahead

1 pound lean pork, cut in 1/2-inch cubes
2 teaspoons sherry
1 teaspoon salt
1/2 teaspoon pepper
4 carrots, cut in 1/2-inch slices
1 onion, sliced
2 large green peppers, cut in squares
4 to 6 slices pineapple, diced
2 cloves garlic, minced
2 eggs
2 tablespoons flour
6 tablespoons cornstarch
3 to 4 cups peanut oil
Sweet and Sour Sauce:
3/4 cup catsup
2 teaspoons soy sauce
3/4 cup vinegar
3/4 cup sugar
4 tablespoons cornstarch
1 cup water or pineapple juice

Sprinkle pork with sherry, salt, and pepper and set aside.

Boil carrots until almost tender.

Prepare onion, green pepper, pineapple, and garlic while the carrots are cooking.

Beat eggs. Mix with flour and cornstarch. Coat the pork with this mixture.

Heat oil in a large wok, deep fryer, or skillet. Cook pork at 375° until crispy outside. Remove from oil with a slotted spoon. Drain on paper towels. Set aside.

Mix catsup, soy sauce, vinegar, sugar, cornstarch, and water.

Warm 1 cup of peanut oil in a pan and add the catsup mixture. Cook until boiling and thick. Add pork and vegetables. Mix well. Serve over rice.

This is a flexible recipe and may be adjusted to taste: more onion, pepper, pineapple, or pork.

E.R.G.

CANTONESE RICE

Serves 4 to 6
45 Minutes

1 1/2 cups rice, long or medium grained
2 1/2 cups water

Wash the rice. Add cold water.

On high heat, in a covered pot, boil for 7 minutes. Uncover the pot, turn heat to medium, and boil until all water is absorbed, another 7 minutes.

Cover pot and turn heat high for 1 to 2 minutes. Then turn heat to low. Let stand at low heat for 25 minutes.

Serve in a bowl.

E.R.G.

CANTONESE BROCCOLI

Serves 4
10 Minutes

1 bunch broccoli, stems peeled
2 teaspoons oil to boil broccoli (keeps color)
4 tablespoons oil or less
2 cloves garlic
2 teaspoons salt
1 1/2 teaspoons soy sauce
1/4 teaspoon sesame oil
1/4 teaspoon monosodium glutamate (I use "Accent")

Cut broccoli into bite-size pieces. Soak in cold water.

Bring 8 cups of water and 2 teaspoons oil to a boil. Drain broccoli and put into boiling water. Cook 4 minutes.

Place oil, salt, garlic, sesame oil, soy sauce, and monosodium glutamate in frying pan.

When 4 minutes are up, drain broccoli. Cool it in cold water until cold. Heat sauce in frying pan, add broccoli, toss until it is coated. Serve.

E.R.G.

CHICKEN ALMOND

Serves 8 to 10

2 small chickens or 1 large (4 lbs.)
3 quarts water
2 carrots
1/2 bunch celery
3 green onions, sliced
1 teaspoon salt

1/8 pound butter
3 cups chicken white meat
Vegetables:
2 cups bamboo shoots, chopped
2 cups celery, diced
1 quart (loosely packed) chopped bok choy
4 green onions, sliced
6 tablespoons soy sauce
3/4 teaspoon salt (to taste)
7 tablespoons cornstarch (or less)
1 cup cold water
3/4 cup whole blanched almonds
1 can (8 oz.) water chestnuts, sliced
1 cup fresh parsley

Nearly cover chicken with water. Add vegetables and salt and cook on low heat for about 30 minutes, until partly done. Remove chicken, cool it, and take the meat from the bones. Return the bones to the broth and cook uncovered. Reduce the liquid to about 5 cups. Strain the broth.

(The San Francisco way to make Chicken Almond is to debone the bird first. Partially cooked, it's easier.)

Cut chicken in 1 or 2-inch pieces.

Melt the butter in a chicken fryer and fry slices of chicken meat until hot. Add 1 quart of the chicken broth. Add vegetables, soy sauce, and salt. Stir and carefully taste. Cook briefly.

Combine cornstarch with water and add most of it, stirring thoroughly. Cook for 2 or 3 minutes until the broth is thickened or add more cornstarch. If it becomes too thick, adjust with more broth.

Stir water chestnuts and almonds into the chicken. Transfer to a warm buffet server. Garnish with parsley. Serve over rice. Pass the soy sauce.

Elizabeth Bryant Miles
Atascadero, Calif. to Mills
Old Greenwich, Conn.

GINGER-MELON ICE

10 Servings

6 cups water
3 cups sugar
1 tablespoon grated lemon rind
1 1/4 cups lemon juice
1 1/2 cups preserved ginger (chop before measuring)
3 tablespoons ginger syrup from the jar
3 cups peeled honeydew melon, chopped or shredded
Optional:
Frozen lemonade concentrate may be substituted for water, sugar, and lemon juice. Reconstitute three 6 ounce cans with nine cups water.

Heat water and sugar, stirring until sugar dissolves. Bring to a boil and boil 2 minutes. Let cool to room temperature. Chill.

Add remaining ingredients and pour into a large pan. Freeze until mixture is solid around sides but slushy in the middle. Break up and stir well. Freeze until slushy and serve.

If mixture becomes solid, remove from freezer 15 to 20 minutes before serving time.

Mary Garner Roussel
Inverness, Calif. to Mills
Keene, N.H.

CHINESE ALMOND COOKIES

4 to 5 Dozen

4 cups flour
1 teaspoon baking powder
2 cups sugar
1 1/2 cups pure lard
1 egg
3 teaspoons water
1/3 cup whole blanched almonds

Sift flour and baking powder together. Add sugar, lard, egg, and water. Knead until dough is firm.

Divide dough into 40 pieces. Shape into round forms; flatten to 1/2 inch. Push an almond firmly into the top. Bake for 25 minutes, first at 375° for 15 minutes, then reduce oven to 250° for 10 minutes.

Rusty Odland
Atascadero, Calif.

EXOTIC DINNER

Dutch gin aperitif
GOUDA HORS D'OEUVRE
NASI GORENG
Krupuk
Beer
CHOCOLATE MOUSSE
WISCONSIN WHISKEY WAFERS

Accompaniments:
TURKISH CUCUMBERS
Fried bananas with spiced coconut
Sour pickles
Sour onions

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GOUDA HORS D'OEUVRE

Gouda cheese
Preserved ginger
Toothpicks

Cut cheese into small bite-sized blocks. Place a piece of preserved ginger on top of each. Pierce through both with a toothpick.

Elizabeth Lindsley Ballard
Moraga, Calif.

NASI GORENG
(Indonesian Fried Rice)

Serves 4
Prepare pork dish ahead

Indonesian herbs can be bought at almost any gourmet food shop.
For this dish, buy:

Seroendeng — spiced fried coconut
Ketjap manis — soy sauce
Djahe — ginger powder
Sambal oelek — HOT red pepper relish
Laos — galangal powder — ginger root
Krupuk — dried shrimp bread. Cook it in deep oil, about 350 to 375°. It is small and hard. Put in one piece at a time. It expands and becomes light and crisp.

1 pound lean pork, cut in very small dice
1/4 pound butter
Spices:
1/2 teaspoon curry powder (or more)
1/2 teaspoon laos
1/2 teaspoon djahe
1/2 teaspoon sambal oelek, or 1/4 teaspoon crumbled red pepper
2 or 3 large onions, minced
1 clove garlic, minced
1 cup water
2 bouillon cubes (chicken)
1 cup raw rice (cooked according to package directions)
Garnishes:
Unsalted peanuts, chopped
Ketjap manis
Spiced fried coconut
Accompaniments:
Fried bananas, 3/4 per person
Cucumbers (see next recipe)
Sour onions
Sour pickles
Krupuk

Fry pork in butter. Add spices and sauté with onions and garlic. When onions are transparent add water and bouillon cubes. Cover and simmer until pork is done and most of the liquid is absorbed.

Cook rice, or use leftover rice. Add it to pork mixture. Stir well. If not hot enough, add more sambal oelek. Add a little ketjap manis.

To serve:

Each person spoons some Nasi Goreng in the middle of his plate and puts bananas, cucumbers, pickles, and onions around the sides of the dish, sprinkles peanuts over the Nasi, then pours more ketjap manis over it.

Cold beer is best with this dish, but chilled rosé is fine.

Spiced fried coconut can be sprinkled over bananas. Pass the krupuk.

This is an Indonesian dish I learned to make while living in Holland.

Margaret Coles Bol
Wisconsin and Pennsylvania to Mills
Skillman, N.J.

TURKISH CUCUMBERS

8 Servings
30 Minutes

3 medium cucumbers
1/4 teaspoon salt
1 clove garlic
1 tablespoon vinegar
1 teaspoon dill
2 cups yogurt
Garnish:
2 tablespoons olive oil
1 tablespoon mint leaves, chopped, or 1/2 teaspoon dried mint leaves

Peel cucumbers, quarter lengthwise, and slice 1/8 inch thick. Place in bowl and sprinkle with salt.

Rub another bowl with garlic and swish vinegar around it to collect the flavor. Add dill and yogurt. Stir until mixture is consistency of thick soup.

Pour over cucumbers and stir. Refrigerate to chill.

When serving, sprinkle with olive oil and garnish with chopped mint.

This dish was a part of our lives in Turkey and Iran.

Ann McKinstry Micou
Santa Barbara, Calif. to Mills
Wilton, Conn.

CHOCOLATE MOUSSE

14 to 16 Servings
Make ahead

10 egg yolks
6 tablespoons rum
16 ounces (squares) of semisweet chocolate
10 scant tablespoons cold water
4 teaspoons vanilla
10 egg whites
1 scant cup powdered sugar
Topping:
1 cup heavy cream
2 tablespoons sugar

Beat yolks with rum until mixed but not frothy.

Melt chocolate and water in a double boiler. Cool slightly and stir into yolks. Add vanilla.

Beat egg whites until stiff but not dry. Beat in sugar.

Stir half the whites into the chocolate mixture. Then fold in remaining whites.

Pour into individual cups. Chill overnight.

Just before serving, whip the cream with sugar. Put a dollop of cream on each serving.

This is my most-often-requested recipe.

Anne Wilbor Lunghino
Darien, Conn. to Mills
Westport, Conn.

WISCONSIN WHISKEY WAFERS

3 Dozen wafers

4 tablespoons butter, softened
4 tablespoons sugar
1/4 cup flour
2 tablespoons bourbon
Cinnamon garnish

Beat butter until creamy. Slowly add sugar. Bit by bit add flour and bourbon. Beat just long enough to blend. Drop tiny dabs 2 inches apart on ungreased cookie sheet. Bake 5 to 6 minutes at 375°. Tops will be pale with thin rim of gold. Place a pinch of cinnamon in center of each.

Anne Cattaneo
Los Altos Hills, Calif. to Mills
New York City

SUPPER PARTY

DILL DIP with fresh vegetables
CARAWAY PORK AND VEAL
New potatoes with parsley
APPLESAUCE RING
Tossed greens
Sourdough Bread
PEARS POACHED IN RED WINE with custard sauce
CARDAMOM BUTTER COOKIES

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DILL DIP

Makes about 2 cups of dip

1 cup sour cream
1 cup mayonnaise
2 teaspoons dill
2 teaspoons parsley
2 tablespoons minced onion
2 teaspoons Beau Monde

Mix all ingredients and let stand overnight.
Serve with:

celery
cucumber
cherry tomatoes
mushrooms
asparagus
raw turnips, sliced
broccoli flowers
cauliflower
carrots
green pepper
green beans

Helen Polis Kingsley
Houston, Texas

CARAWAY PORK AND VEAL

Serves 8

Flour for dredging meat
Vegetable shortening or lard, about 1/4 cup
1 pound boneless pork, cubed
2 pounds boneless veal, cubed
1 teaspoon caraway seeds
3 chicken bouillon cubes
Water
Black pepper, optional
1 small head cabbage, shredded
2 tablespoons sour cream

Dredge the meat well with flour. In a large casserole or electric skillet brown meat in shortening or lard. Brown the pork first. Sprinkle meat with caraway seeds.

Dissolve chicken cubes in water and add to the meat. Add enough water to cover. Simmer for 1 1/2 hours, covered.

Add cabbage and cook until cabbage is done.

Stir in sour cream just before serving.

Jeanne Nelson Szabo
Inglewood, Calif. to Mills
Mamaroneck, N.Y.

APPLESAUCE RING

10 Servings in ring
12 Servings in individual molds

1/2 cup red hots (cinnamon candy)
2 cups boiling water
2 packages (3-oz. size) lemon Jello
2 cups applesauce
1 tablespoon lemon juice
1/4 teaspoon salt

Dissolve candy, then Jello, in boiling water. Add remaining ingredients.

Pour into 6-cup mold. Chill till firm.

Ethel Walter Magnell
San Francisco, Calif. to Mills
Scarsdale, N.Y.

PEARS POACHED IN RED WINE with Custard Sauce

6 Servings
Prepare ahead

2 1/4 cups California Zinfandel wine
1 cup sugar
3/4 teaspoon cinnamon
3 whole cloves
3 slices lemon
6 very firm pears

Combine 2 cups of wine with sugar, cinnamon, cloves, and lemon slices in a saucepan. Simmer for 5 minutes.

With skin and stem intact, core the base of each pear with an apple corer, then peel with a vegetable peeler. Put into syrup and simmer until fork tender, basting occasionally. (Add a little water if needed.)

Remove pears, reduce syrup slightly, add remaining wine. Pour sauce over pears and chill for several hours, turning occasionally.

Serve with custard sauce.

Custard Sauce:
4 egg yolks
1/3 cup sugar
1/4 teaspoon salt
1 1/2 cups milk
1 teaspoon vanilla

Beat egg yolks in top of double boiler. Blend in sugar and salt.

Heat milk to just under boiling and stir into egg yolk mixture.

Cook over simmering water, stirring constantly. Custard sauce will be done when it coats the spoon and begins to feel heavier (about 8 minutes).

Remove from heat. Add vanilla. Cool, and serve over pears.

CARDAMOM BUTTER COOKIES

Makes 8 dozen thin cookies

1 cup butter
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla
3 cups sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cardamom, ground
1/2 teaspoon cinnamon
1/4 teaspoon allspice

Cream butter and sugar until light and fluffy. Add eggs, vanilla, cardamom, and beat well.

Sift together dry ingredients. Combine and mix well with butter mixture. Chill dough.

Roll and cut with cookie cutters or shape dough into two rolls; wrap in wax paper. Chill.

Cut into thin slices. Bake in 350° oven 8 to 10 minutes.

Carolyn Magnell Lyon
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

MARCH

LUNCHEON
MARCH DINNER
ST. PATRICK'S DAY BUFFET
FIRST PICNIC OF SPRING

MARCH FIRST WEEK

LUNCHEON

Cold artichoke
with tarragon mayonnaise
CHILI CHEESE SOUFFLE or
CHEESE PUDDING

GRATED CARROT SALAD
LEMON TEA LOAF
CALIFORNIA VALLEY
FRUIT WITH HONEY

CHILI CHEESE SOUFFLE,

Serves 8

1 pound jack cheese
1 pound Cheddar cheese (sharp)
1 can (6 1/2 oz.) Ortega green chilies, diced
8 eggs
8 ounces sour cream

Grate cheeses separately. Layer jack cheese, chilies, and Cheddar in a 2-quart casserole.

Beat eggs and sour cream in a blender. Pour over layers. Bake at 350° for 45 minutes to 1 hour.

Frances Vail Luther
Atascadero, Calif. to Mills
Phoenix, Ariz.

CHEESE PUDDING,

Serves 8
20 Minutes
Make a day ahead

8 slices day-old bread
1 pound sharp Cheddar cheese
6 eggs slightly beaten
2 or 3 scallions, chopped fine
Seasonings:
1 teaspoon brown sugar
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
1/2 teaspoon paprika
1/4 teaspoon pepper
1/4 teaspoon cayenne (red pepper)
2 1/2 cups half and half

Trim crusts from buttered bread; dice.

Butter a flat 2-quart pyrex casserole. Add alternate layers of bread and cheese.

Add scallions and seasonings to eggs and mix well. Add cream to egg mixture. Pour over bread and cheese in casserole. Cover tightly with plastic wrap. Refrigerate for 24 hours.

Place casserole in baking pan containing 1/2 inch cold water. Bake at 300° for 1 1/2 hours, uncovered.

Jane Banks Whipple
Old Greenwich, Conn.

GRATED CARROT SALAD

Mix 4 cups grated carrots with sliced black olives, 1/3 cup capers, and a few minced scallions. Toss with French dressing made with wine vinegar, oil, salt, pepper, and 1 teaspoon mustard.

LEMON TEA LOAF

8 to 10 Servings
Freezes well, keeps well

1/2 cup (1/4 lb.) softened butter or margarine
1 cup sugar
2 eggs
1 2/3 cups all-purpose flour, unsifted
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup chopped nuts
1 tablespoon grated lemon rind
1 teaspoon vanilla
3 tablespoons sugar, dissolved in 3 tablespoons lemon juice

In a mixing bowl beat butter and sugar until creamy. Add eggs one at a time, beating well after each addition.

Stir together flour, baking powder, and salt. Add alternately with milk to creamed mixture. Stir in nuts, lemon peel, and vanilla.

Grease and flour a 7 to 8 cup tube mold, or a 9 by 5 inch loaf pan, or individual loaf pans. Pour batter into pan, pushing it into corners, allowing a depression in the center.

Bake in a 350° oven for 45 to 55 minutes, or until a toothpick inserted in center comes out clean.

With a skewer, generously pierce cake and pour sugar-lemon mixture over top. Let stand in pan for 5 minutes, then turn out on wire rack and let cool completely.

Serve plain, or dusted with powdered sugar, or with fruit.

Makes nice gifts.

Janis Lynn Pforsich
Pittsburgh, Penn. to Mills
New York City

CALIFORNIA VALLEY FRUIT WITH HONEY

Thick slices of fresh oranges topped with a mixture of dates with honey. Add nuts and other fruit to taste.

Edith Stebbins Jennings
Oakland, Calif. to Mills
Modesto, Calif.

MARCH DINNER

HORSERADISH MOUSSE (hors d'oeuvre)
BROILED BUTTERFLIED LEG OF LAMB
EASY FOOLPROOF PILAF
CARROTS VICHY
GREEN SALAD PROVENCE
Rosé Wine
CREAMY LEMON MOUSSE
CRISP CHOCOLATE-NUT COOKIES

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HORSERADISH MOUSSE

Serves 8
As hors d'oeuvre

2 cups cottage cheese
1 tablespoon onion, grated
3 tablespoons horseradish
1/4 cup milk
1 tablespoon gelatin dissolved in 1/4 cup water
Few drops hot pepper sauce (I use Tabasco)
1 teaspoon salt
1/4 teaspoon white pepper

Put cottage cheese, onion, and horseradish in a blender and whip until soft and smooth.

Heat milk in a small pan. Add the gelatin. When thoroughly dissolved, add the cheese mixture. Add Tabasco sauce, salt, and pepper. Lightly grease an attractively shaped mold with salad oil. Pour cheese mixture into mold and refrigerate.

Dieters may use low-calorie cottage cheese and skim milk.

Janis Lynn Pforsich
Pittsburg, Penn. to Mills
New York City

BROILED BUTTERFLIED LEG OF LAMB

Serves 6
Marinate 12 Hours
20 Minutes to cook

1 leg of lamb (7 lb.), boned and butterflied by the butcher
1/2 clove garlic
2 teaspoons salt
1 cup California Rosé wine
1 green pepper, chopped
2 tablespoons parsley, chopped
2 teaspoons Fines Herbes (Spice Islands)
Pinch of rosemary
3 cloves garlic, sliced
2 tablespoons Worcestershire
Juice of 1/2 lemon
1 lemon, sliced

Rub a glass or porcelain dish with garlic. Place lamb in dish. Sprinkle with salt.

Combine wine, parsley, herbs, garlic cloves, Worcestershire sauce, and lemon juice. Pour over lamb. Top with sliced lemon. Marinate at room temperature, turning occasionally, 8 to 12 hours.

Remove to broiler pan. Broil in oven skin side up, for 20 minutes, basting with marinade.

When done, sprinkle with more lemon juice and remove to platter. Slice diagonally across the grain.

Serve with Rosé wine.

This may be barbecued over charcoal.

Elizabeth Bryant Miles
Atascadero, Calif. to Mills
Old Greenwich, Conn.

EASY FOOLPROOF PILAF

Serves 6

1 coil of vermicelli (1/4 lb.)
2 tablespoons butter
1 cup rice
2 1/4 cups boiling water
5 teaspoons Spice Islands Chicken Stock

Break up vermicelli into the butter in a skillet and brown lightly. Add rice and sauté for a few minutes until rice is opaque.

Mix chicken stock and water. Add to rice mix. Put in a casserole. Cover and bake at 425° for 20 minutes. It can be kept warm for an hour.

It is great with stews and meats of all kinds.

Ellen Slosberg Rosenthal
Boston, Mass. to Mills
New York City

CARROTS VICHY

Serves 6
30 Minutes

2 tablespoons butter
1 onion, sliced
6 to 8 young tender carrots, sliced thin
1 bay leaf
Dash salt and pepper
Parsley garnish

In pan with tight-fitting cover, melt butter. Brown and cook the onion over fairly high heat.

Add carrots, salt, pepper, and bay leaf. Cover tightly and cook over lowered heat about 20 minutes or more. Stir once or twice only.

Remove bay leaf and garnish.

Marion Hellyer King
Tacoma, Wash. to Mills
New York City

GREEN SALAD PROVENCE

12 Servings

1/2 pound spinach
1 large head iceberg lettuce (or other light-colored lettuce)
1 can pitted ripe olives (46 olives), drained
2 jars (6 oz. each) marinated artichoke hearts (reserve the liquid)
Herb salad dressing

Tear greens into bite-sized pieces. Add remaining ingredients, including the liquid from the artichoke hearts. Toss with herb dressing.

Elva Freile Gordon
Houston, Texas

CREAMY LEMON MOUSSE

6 to 8 Servings
45 Minutes

3 whole eggs
2 egg yolks
1/2 cup sugar
Rind of one lemon
3/4 tablespoon unflavored gelatin
1/4 cup lemon juice (2 lemons)
2 cups heavy cream
1 package (3 oz.) sliced almonds

Beat eggs and egg yolks together until lemon-colored and frothy, adding sugar in a slow stream. Continue to beat until mixture is thickened. Add grated lemon rind.

Combine gelatin and lemon juice in heatproof measuring cup. Place over warm water and stir just until gelatin dissolves. Add to egg mixture and beat well.

Whip cream and fold it gently in egg-lemon mixture. Fold in almonds.

Pour into a 1-quart mold or large bowl. Chill at least 4 hours before serving.

Katie Dudley Chase
Terre Haute, Ind. to Mills
Westport, Conn.

CRISP CHOCOLATE-NUT COOKIES

3 to 4 Dozen

1 cup sifted flour
1/2 cup sifted confectioners' sugar
1/2 cup ground nuts
2 1/2 tablespoons cocoa
1/4 teaspoon salt
1/2 cup butter, softened
1 teaspoon vanilla

Preheat oven to 300°.

Sift flour, sugar, cocoa, and salt together.

Cream butter with vanilla until fluffy. Gradually add dry ingredients, beating constantly until smooth.

Roll dough into balls the size of a marble, and place 3 to 4 inches apart on a cookie sheet. Flatten each with the tines of a fork, making a waffle pattern. Bake 12 minutes. Cool.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

ST. PATRICK'S DAY DINNER

GREEN PEPPER JELLY Hors d'oeuvre
SPRING CASSEROLE OF LAMB
Noodles
Asparagus with bread crumbs browned in butter
AVOCADO-GRAPEFRUIT GELATIN SALAD
PINK PEPPERMINT STICK ICE CREAM
CANDY HAYSTACKS
IRISH COFFEE

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GREEN PEPPER JELLY

7 Small jars
1 Hour

5 or 6 green bell peppers
1 or 2 dried hot peppers or 3 canned jalapeno peppers
6 cups sugar
1 1/2 cups vinegar
1 bottle Certo (at room temperature)
10 drops green food coloring
Cream cheese
Triscuits

Grind green peppers in blender with 1/4 cup vinegar. Strain. Regrind juice with hot peppers. Strain. You need 1 1/4 cups of the pepper juice-vinegar mix after straining pulp out.

Place in large saucepan and add the remaining 1 1/4 cups of vinegar and the sugar. Bring to full boil and boil for 2 minutes only. Remove from heat and set aside until cool. Skim off scum, add Certo, and bring to full rolling boil for another 2 minutes. Add food coloring. Pour into sterilized jars. When jelly has set, top with melted paraffin.

Serve with cream cheese on Triscuits.

Keeps for months.

Mary Wells Jencks
Pasadena, Calif. to Mills
Stinson Beach, Calif.

SPRING CASSEROLE OF LAMB

Serves 8

2 tablespoons oil
1/4 pound butter
1 carrot, diced
8 green onions
4 pounds lean leg of lamb, cubed
1 can (6 oz.) tomato paste
6 ounces water
Juice of 2 lemons
Salt
Pepper
6 cups diced celery
1 bunch parsley, snipped
Garnish:
Parsley

In a heavy casserole, melt half the butter in oil, and brown carrots and onion. Remove vegetables and sauté the lamb chunks. Cover and brown the meat at medium heat for 25 minutes; do not stir.

Return onions and carrots to pan. Add tomato paste, water, and lemon juice. Salt and pepper to taste.

Bring mixture to boil and turn to simmer. Cover and simmer 1 hour.

Meanwhile, sauté celery and parsley in the rest of the butter for about 15 minutes, saving some parsley for garnish.

Add celery to meat, cover, and simmer until meat is tender, about 1 1/2 hours. It should brown but not burn.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

AVOCADO-GRAPEFRUIT GELATIN SALAD

8 Servings
Make a day ahead

1 ripe avocado
1 No. 2 can grapefruit sections (16 oz.)
6 ounces blanched almonds, chopped
1 package lime Jello
1 package lemon Jello
1 1/2 cups boiling water

Put both packages of Jello in boiling water. When dissolved add all other ingredients, including juice from canned grapefruit.

When partially jelled, stir to mix avocado and almonds, which tend to float.

Serve with mayonnaise on lettuce.

I use an attractive fluted mold, which I turn out on lettuce. Garnish with radish roses.

Clara Wheeler Ellis
Pasadena, Calif. to Mills
Claradan Farms, Dogue, Va.

PINK PEPPERMINT STICK ICE CREAM

1 Quart
20 Minutes
Freeze

1/2 pound peppermint stick candy broken into small bits (this candy also comes in wheel shape)
2 cups milk
2 cups heavy cream, whipped

Place candy and milk in top of a double boiler. When dissolved, cool and freeze to a mush, about 2 hours.

Remove from the freezer and beat with whipped cream. Refreeze.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

CANDY HAYSTACKS

Makes 3 Dozen
Make 2 days ahead

3/4 cup cold mashed potatoes
4 cups confectioners' sugar (1-lb. package)
4 generous cups shredded coconut
1 1/2 teaspoons vanilla
1/8 teaspoon salt
4 squares (4 oz.) unsweetened chocolate

Combine potatoes and sugar. Add coconut, vanilla, and salt and blend well.

Form into peaks on slightly greased surface. Let stand 20 minutes or more to dry.

Melt chocolate over hot water.

Dip BASE of each stack in the chocolate. Stand on wax paper. Allow chocolate to become firm.

Ethel Walter Magnell
San Francisco, Calif. to Mills
Scarsdale, N.Y.

IRISH COFFEE

6 Servings

6 stem glasses (5 oz.)
Topping:
1/2 cup heavy cream
2 teaspoons granulated sugar
1 teaspoon vanilla
1 teaspoon kirsch
Per Glass:
1/2 teaspoon sugar
1 ounce Irish whiskey
1 teaspoon instant coffee
2 1/2 ounces hot water

Have a tea kettle of boiling water ready so that the glasses can be warmed first.

Whip the cream, and as it starts to thicken add sugar, vanilla, and kirsch. It should be frothy, not stiff. Chill briefly.

Toss out the water in glasses. Put sugar, Irish whiskey, and instant coffee in each glass. Add 2 1/2 ounces hot water. Top with frothy whipped cream.

Raymond Haney
Old Greenwich, Conn.

FIRST PICNIC OF SPRING

HOT TOMATO CONSOMME
CHICKEN LIVER PATE
Cheese
Peanuts
LAMB SHISH KEBOB
Pineapple chunks on skewers
ITALIAN RICE SALAD
Light red wine
FUDGE CAKE

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HOT TOMATO COMSOMME

Makes 2 Quarts

3 cups tomato juice
5 cups chicken, lamb, or beef broth (homemade)
2 large shallots, pressed
1 tablespoon lemon juice
2 teaspoons oregano
1 teaspoon thyme
1 teaspoon sugar
Salt and pepper to taste

Mix all ingredients and heat. Pour into thermos bottles.

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

CHICKEN LIVER PATE

8 to 10 Servings

1 can (10 1/2 oz.) beef consommé
1 envelope unflavored gelatin
1/4 cup water
1 1/2 pounds chicken livers
Chicken broth
1 cup sour cream
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 onion, grated
Dash Worcestershire

Heat the consommé. Dissolve gelatin in cold water. Add consommé to the gelatin mixture and pour a small amount into the bottom of a well-oiled 3-cup mold. Place mold in refrigerator so that consomme mixture will set.

Simmer the livers in chicken broth until done, 8 to 10 minutes. Drain.

In a blender, blend cooked livers, sour cream, onions, and seasonings. Add remaining consommé mixture and blend well. Pour into mold. Refrigerate until set.

Unmold and serve with melba toast. Keep cold.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

LAMB SHISH KEBOB

Serves 8 to 12

4 1/2 pounds lean lamb, cubed
1 teaspoon salt
1 medium-sized onion, sliced
Marinade:
1/2 cup olive oil
3 cloves garlic, minced
2 teaspoons sweet basil
1 teaspoon salt
1 teaspoon green peppercorns
1/2 cup lemon juice
16 bamboo skewers, 8 inches long
3 large green peppers
16 cherry tomatoes
1 teaspoon salt

Have the butcher cut meat from a leg of lamb into cubes. Trim the meat into chunks about 1 1/2 inches on a side, discarding gristle. Place in a flat casserole. Sprinkle with salt and cover with onion slices.

Mix marinade ingredients and pour over meat chunks. Marinate in refrigerator about 5 hours.

Soak bamboo skewers in water to prevent splintering.

Broil meat 5 minutes to a side under oven broiler.

Thread meat on skewers alternating every third space with a square of green pepper. Skewer a cherry tomato on the end. Sprinkle with salt just before serving. Serve cold.

(When serving hot at a barbecue the meat should be in larger pieces, the green pepper blanched before being threaded, and the threading should be done before the cooking over charcoal.)

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

ITALIAN RICE SALAD

10 Servings

2 1/2 to 3 cups uncooked rice
1/3 cup olive oil
Juice of 1 lemon
1 teaspoon salt
1 cup chopped onion
1/2 cup chopped pimiento
1/2 cup chopped green pepper
Green tops of 6 green onions, chopped
1 large bunch of parsley, chopped
1 bunch of chives, chopped
1 cup chopped pitted black olives

Cook rice according to package directions. Rinse. Marinate while still warm with olive oil, lemon juice, and salt. Cool.

Chop vegetables. Mix them with rice just before serving.

Add more oil, lemon juice, and salt to taste. The salad should be moist, not soupy; piquant, not oniony.

Serve in a crystal or glass salad bowl, or mound it on a serving platter.

Don't serve with lettuce. The flavors conflict. It keeps well.

Joan Gross McCusker
Denver, Colo. to Mills
Pelham, N.Y.

FUDGE CAKE

16 Servings

2 ounces bitter chocolate
1/2 cup (1 stick) butter
3 eggs
1 cup sugar
3/4 cup flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon vanilla
1 cup nuts

Melt chocolate and butter over low heat. Beat eggs with sugar.

Sift dry ingredients together. Add dry ingredients and the butter-chocolate mix to the beaten eggs and sugar. Add vanilla and nuts.

Spread evenly in a 9 by 13 inch buttered pyrex pan. Bake at 350° for 20 minutes.

Frances Fox Radke
Atascadero, Calif. to Mills

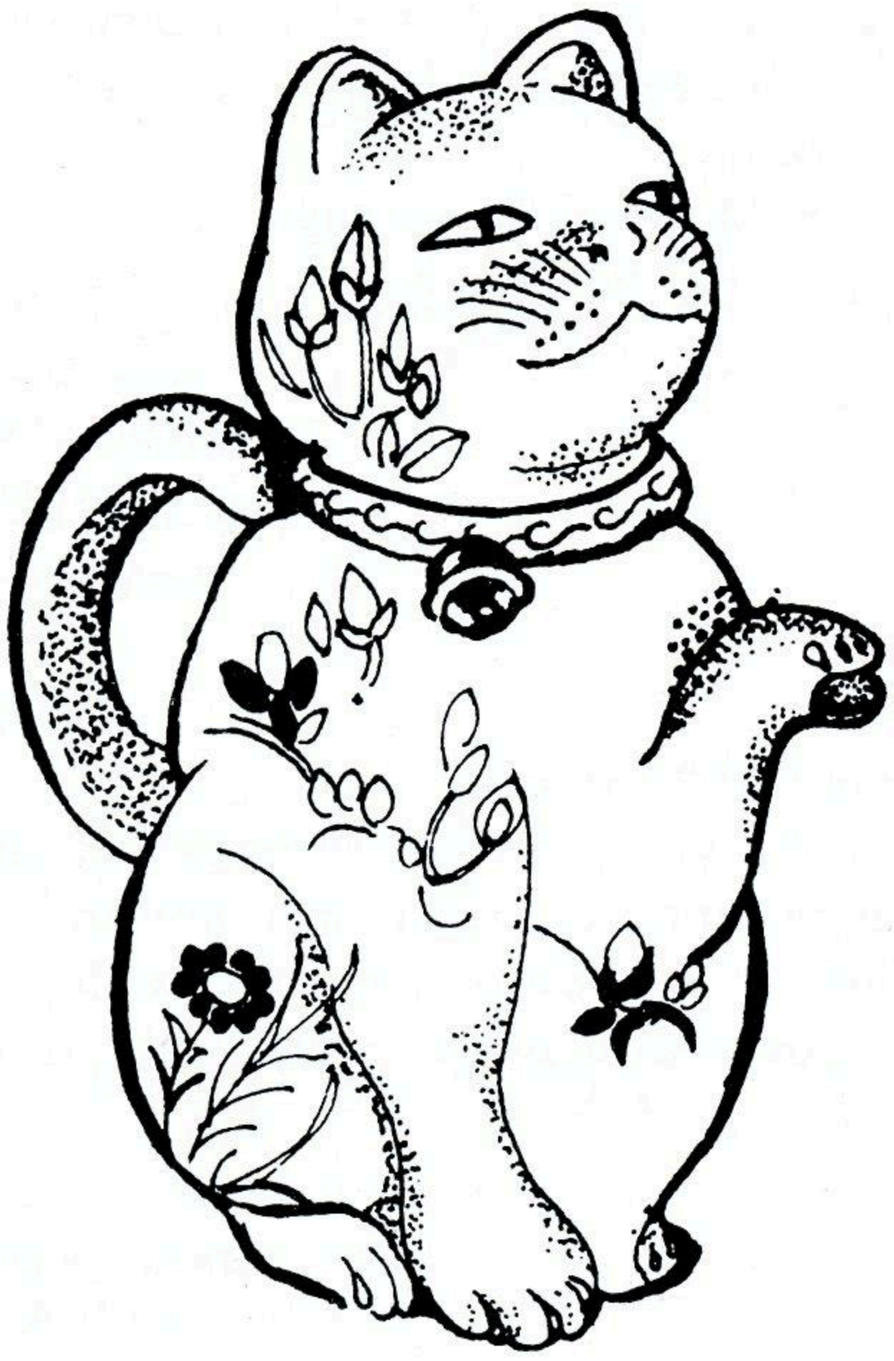
Icing for Fudge Cake:

2 tablespoons sweet butter
8 ounces sweet chocolate
1 tablespoon orange liqueur

Melt butter and chocolate together and stir in liqueur. Pour over cake while still warm.

APRIL

OPEN HOUSE AND BUFFET SUPPER
EARLY BREAKFAST
"BRUNCHEON"
BICYCLE OUTING BASKET LUNCH



APRIL FIRST WEEK

OPEN HOUSE CELEBRATION

Cocktail Buffet:

- SALMON MOUSSE
- DEVILED EGGS
- TOAST CUPS WITH FILLING
- Chilled celery
- Cheese tray:
  - Fontina
  - Swiss Emmenthaler
  - Lancashire

Supper Buffet:

- Baked ham
- PINEAPPLE BREAD PUDDING
- MUSTARD RING with pickled beets
- CRAB-ARTICHOKE CASSEROLE
- TOMATO SOUP SPICE CAKE
- Assorted cookies

SALMON MOUSSE

Serves 24
As hors d'oeuvre
Make a day ahead

Salad oil
1 envelope unflavored gelatin
3 tablespoons lemon juice
1 small onion, sliced
1/2 cup boiling water
1/2 cup mayonnaise
1/4 teaspoon paprika
1/2 teaspoon dried dill weed (1 teaspoon fresh dill)
1 can salmon (1 lb.), deboned
3 drops red food coloring
10 drops yellow food coloring
1 cup heavy cream
Dash of white pepper

Lightly oil a 1-quart mold and sprinkle with some dill weed.

Into a blender jar put gelatin, lemon juice, onion, and boiling water. Cover blender, turn to high speed and blend.

Add the mayonnaise, paprika, dill weed, and salmon. Cover blender, blend again at high speed.

For a salmon color, add food coloring, remembering that cream will dilute the color, so make it strong.

Add cream one-third cup at a time, blending at high speed after each addition. Add a dash of white pepper. Blend thirty seconds.

Pour into mold and chill overnight.

Serve with stoned wheat crackers.

Katie Dudley Chase
Terre Haute, Ind. to Mills
Westport, Conn.

DEVILED EGGS

12 Servings

6 hard-boiled eggs
3 ounces cream cheese
1 tablespoon mayonnaise
1 tablespoon prepared mustard (I use the bright yellow type — nothing fancy)
Pinch of dry mustard
1/4 teaspoon salt
1 teaspoon vinegar, to taste
1 dash cayenne
Garnish:
Paprika or stuffed olives

Cut eggs in half lengthwise.

Remove yolks and put them through a strainer. Add remaining ingredients and blend until smooth.

Fill hollow of egg white. Decorate with paprika or olive slices. Cover with plastic wrap. Chill until serving time.

Susan Swan
Berkeley, Calif. to Mills
New York City

BEAUTIFUL HARD-BOILED EGGS:

Place 6 eggs from the refrigerator in a pan under the hot water tap. Run hot water over them while filling another pan. Bring that one to a boil on the stove. Lift warmed eggs into boiling water. Reduce to medium heat, just under boiling. Cook exactly 17 minutes by the timer. Be sure the eggs are well covered with water.

Prepare an ice-water bath under the cold water tap. Lift the "17-minute eggs" into the ice water. Leave them there for 20 minutes by the timer. This is important! You may leave them longer. Refrigerate for future use.

TOAST CUPS

For small 1 3/4 inch muffin tins cut 24 bread rounds from 1 loaf thin-sliced bread into 2 1/2 inch circles. Butter one side. Hold the round edge at four places and carefully constrict the circle so that it balloons the bread into the cup, buttered side down. Do not poke the bread in. It may tear. Weigh down or press the edges. Place in a 350° oven. Bake 12 minutes. Cool. Remove. Freeze or fill.

FILLING FOR TOAST CUPS

Serves 12

24 Toast cups (recipe precedes) or 12 French rolls
1 pound, 4 ounces Cheddar cheese, grated (we use 2 packages Kraft's Sharp Cracker Barrel Cheddar)
3/4 pound ham, well cooked and ground
1/2 cup tomato sauce
1/2 cup onion, chopped
1 small green pepper, diced to 1/4 inch
1/3 cup salad oil
Garnish:
1/4 cup stuffed green olives, sliced

If French rolls are used, hollow out center of each roll.

Mix all ingredients except olives.

Place ham mixture in toast cups or rolls. If toast cups are used, put 2 teaspoons of filling in each one; heat at 325° for 12 minutes. If French rolls are used, fill each one with ham mixture; heat at 300° for about 1/2 hour, or until they give off an aroma.

Garnish with sliced green olives.

Mills College Food Service

PINEAPPLE BREAD PUDDING

Serves 6

7 slices of stale white bread, broken up (3 to 4 cups)
1/4 pound butter, melted
2 eggs
1 tablespoon flour
1/2 teaspoon salt
1/4 cup sugar
1 No. 2 can (20 oz.) crushed pineapple

Break bread into a bowl and sprinkle with butter.

Mix eggs with flour, salt, and sugar. Add pineapple, juice and all, to the eggs. Pour pineapple mix into bowl with bread and toss well.

Spoon combination into casserole. Refrigerate overnight or for a minimum of 2 hours.

Bring to room temperature before baking at 375° 30 to 45 minutes.

The peaks should be toasted but not burned. Serve with ham.

Lorna Stevens White
Old Greenwich, Conn.

MUSTARD RING

Serves 8

1 envelope gelatin
1/3 cup cold water
1 tablespoon dry mustard, or more to taste
1/2 teaspoon salt
3/4 cup sugar
4 eggs, beaten thoroughly
1/2 cup cider vinegar with
1/2 cup water
1 cup heavy cream, whipped

Soften gelatin in water.

Mix mustard, salt, and sugar. Crush any lumps.

Combine all ingredients except the cream in the top of a double boiler. Cook over hot water (for about 10 minutes) stirring constantly until the mixture is the consistency of thin custard.

Remove from heat. Cool until almost set.

Beat by hand. Fold whipped cream into the mixture.

Spoon into a 6 to 7 cup ring mold. Refrigerate until firm. Unmold and fill with pickled beets.

Millicent Cooke Purdy
Niles, Mich. to Mills
Greenwich, Conn.

CRAB-ARTICHOKE CASSEROLE

6 Servings

1 1/2 cups macaroni shells
1 package (9 oz.) frozen artichoke hearts
4 tablespoons butter
4 tablespoons flour
1 tablespoon instant minced onion
2 1/2 cups milk
2 teaspoons salt
Pinch of pepper
Dash of Worcestershire sauce or lemon juice
2 tablespoons dry sherry
2 packages (6 oz. each) snow crab meat chunks, frozen
Topping:
1 cup grated sharp Cheddar cheese
Dash of paprika

Cook macaroni shells in boiling unsalted water (deep).

Cut artichoke hearts in smaller pieces. Cook and drain them.

Melt butter in a skillet. Add onion and flour and mix. Cook 1 minute. Add milk slowly, stirring, to make white sauce. Add salt, pepper, and Worcestershire sauce.

Drain macaroni shells, mix with artichoke and crab. Put into a buttered casserole. Pour white sauce over all and mix.

Top with cheese and paprika.

Bake 20 minutes at 350°.

Mary Garner Roussel
Inverness, Calif. to Mills
Keene, N.H.

APRIL FIRST WEEK

TOMATO SOUP SPICE CAKE

12 Servings
About 1 Hour

1 cup sugar
1/2 cup salad oil
1 can tomato soup
Dry ingredients:
2 cups SIFTED cake flour
2 teaspoons baking powder
1 teaspoon soda
1 teaspoon ground cloves
1 teaspoon nutmeg
1 teaspoon cinnamon
1 cup raisins
1 cup chopped nuts

Beat sugar, salad oil, and soup together.

Sift dry ingredients together and add to the liquid mix.

Add raisins and nuts to batter.

Bake for 30 to 40 minutes at 325° in a greased and floured 8 by 8 inch cake pan.

This cake keeps well.

Jean Currin Jenkins
Lorane, Ore. to Mills
Hillsboro, Ore.

APRIL SECOND WEEK

EARLY BREAKFAST

ORANGE NOG, or
RAMOS FIZZ
PINEAPPLE-ON-A-SPIT

SAUSAGE STRATA
SAFFRON BREAD
Coffee

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ORANGE NOG

For 4 servings, dissolve 2/3 cup granulated sugar in 2 cups orange juice. Chill.

Add chilled juice to 2 2/3 cups cold milk; shake or blend in a blender. Serve immediately.

Jennifer Lewis
Greenwich, Conn.

RAMOS FIZZ

Blend slowly in blender:
2 tablespoons lime juice
(or Holland Daiquiri Mix)
1 can (6 oz.) frozen orange juice
6 ounces vodka
2 heaping tablespoons powdered milk
1 1/2 tablespoons honey
Dash of orange flower water
Add:
1 1/2 trays crushed ice until blender is full.
Then speed up the blender and mix to sherbet consistency.

Ed Jenkins
Hillsboro, Ore.

PINEAPPLE-ON-A-SPIT

Trim the thorny outer edge away from a fresh pineapple.

Make a paste of brown sugar and Cointreau. Butter the pineapple with the paste and let it stand overnight.

In the morning, skewer the pineapple through the center and rotate over or under the fire, basting constantly with the sugar-liqueur mixture until heated through.

Remove from skewer and slice to serve.

Jean Currin Jenkins
Lorane, Ore. to Mills
Hillsboro, Ore.

SAUSAGE STRATA

4 to 6 Servings
25 Minutes
Make the night before

1 tablespoon butter
3 to 4 slices bread, trimmed
1 pound sausage
(I use Tobin's)
1 cup shredded Swiss cheese
3 eggs, slightly beaten
1 1/4 cup milk
3/4 cup evaporated milk
1/2 teaspoon Worcestershire sauce 1 tsp. prepared mustard
Dash of pepper
Dash of nutmeg

Butter a 10" x 6" x 1 1/2" baking dish. Line bottom with bread.

Brown sausage. Drain well (as it cooks). Add mustard.

Spoon sausage over bread and top with cheese.

Mix remaining ingredients. Pour over cheese.

Bake at 350° for 30 to 35 minutes until brown across the top and well set.

Refrigerate overnight. Cut into strips or squares. Reheat on cookie sheet.

Margot Jones Mabie
Rochester, N.Y. to Mills
Riverside, Conn.

SAFFRON BREAD

Makes 3 loaves

1/2 cup butter
1/2 cup sugar
1 tablespoon salt
2 cups scalded milk
2 packages (1 tablespoon each) dry yeast
1 1/2 teaspoons saffron, soaked in 2 or 3 tablespoons warm milk
3 eggs, well-beaten
7 cups flour
1 teaspoon mace
1/2 cup currants
1 cup mixed, chopped candied fruit
Melted butter

Into a large bowl put butter, sugar, and salt. Pour scalded milk over this. Stir until well mixed.

When milk mixture is nearly cool add yeast and saffron. Stir until dissolved and mixed. Add beaten eggs to the mixture.

Sift 7 cups of flour with 1 teaspoon mace. Stir into yeast mixture. Add currants and candied fruit. Mix well with hands, adding more flour if necessary, until no longer sticky.

Turn onto floured board and knead well for 10 minutes. Return to buttered bowl and cover with a cloth. Let rise in a warm place (80 to 85°) until double in bulk.

(continued)

SAFFRON BREAD (continued)

Icing:
1 cup sifted confectioners' sugar
Milk
Few drops almond flavoring

Stir together sugar and enough milk to make it liquid but not too thin. Add a few drops of flavoring.

Dribble over the tops of the loaves. (You may also use sliced candied cherries or other candied fruit.)

Cut dough into 3 parts. Shape into loaves and place in greased 8" x 4" loaf pans. Brush tops with melted butter. Cover and let rise until loaves are puffed over the tops of the pans. Test by touching lightly with finger; if dent remains, loaves are ready to bake.

Bake about 40 minutes in hot oven (425°), placed well apart. For smaller loaves bake at 400° for 30 minutes. Loaves should be well browned and sound hollow when tapped. Cool on racks.

Ice.

I think you could make hot cross buns or rolls out of this. It would make a lot. The bread is very good toasted.

Carolyn Magnell Lyon
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

"BRUNCHEON"

Whiskey Sours
Bloody Marys
MUSHROOM ROLLS
SHRIMP MOLD
HAM QUICHE
TOSSED SALAD
HOT FRUIT COMPOTE
MINUTE MOUSSE

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MUSHROOM ROLLS

Makes 4 Dozen
45 Minutes

3 tablespoons butter
1 large onion, minced fine
1/2 pound mushrooms, chopped
Seasonings:
1/4 teaspoon thyme
1/2 teaspoon salt
Pepper
2 tablespoons flour
1/4 cup sour cream
2 loaves enriched bread
1 stick butter (1/2 cup)
Parsley flakes

Brown onion in butter. Add mushrooms and sauté for 3 to 4 minutes. Add seasonings and flour and stir in sour cream.

Cut crusts from bread slices and roll out thin and flat. Spread with mushroom mixture and roll up.

Melt butter in a frying pan. Quickly roll mushroom roll in butter and place **seam side down** on a cookie sheet. Sprinkle with parsley flakes. Freeze, then store in plastic bags.

To serve, cut each roll in 3 sections and place frozen into 375° oven on a cookie sheet, seam side down, for 15 to 20 minutes until brown.

N.B.W.

SHRIMP MOLD

Serves 24
45 Minutes

1/2 pound frozen shrimp
1 can tomato soup (10 1/2 oz.)
9 ounces cream cheese
2 packages unflavored gelatin
1/2 cup water
3/4 cup mild minced onion
3/4 cup minced celery
1 cup mayonnaise

Cook shrimp and mince. Set aside.

Heat soup to boiling. Add cheese. Beat until smooth.

Dissolve gelatin in water. Add to hot soup. Cool about 15 minutes.

Add all ingredients. Pour into two 1-quart molds or one large one. Chill or freeze.

Serve with rice crackers. If frozen, defrost in refrigerator 4 to 6 hours before serving.

N.B.W.

HAM QUICHE

Serves 12 to 16

3 generous pie shells (I use Oronoque "Deep Dish" 9-inch pie shells)
1 pound sliced ham, diced
3 tablespoons butter
3 cups (12 oz.) grated Swiss cheese
9 eggs
3 cups milk
3 cups cream
Seasonings:
1 teaspoon salt
Pepper, to taste
Nutmeg, dash
4 tablespoons butter

Preheat oven to 400°. Partially bake pie shells for 10 minutes.

Sauté ham in butter until lightly browned. Drain. Sprinkle ham evenly in pie shells.

Divide cheese among the pie shells and spread evenly over the ham.

Beat eggs. Add milk, cream, and seasonings; stir until blended. Pour into pie shells. Dot with butter.

Bake at 400° for 15 minutes. Lower heat to 325° and continue baking for 30 minutes more, until puffed and browned.

Serve immediately or freeze. To cook when frozen, preheat oven to 350°. Place frozen pies in oven for 30 to 40 minutes, or until hot.

N.B.W.

TOSSED SALAD

Serves 12
Start a day ahead

1 head iceberg lettuce
1 head romaine
2 heads Boston lettuce
1 bunch watercress
4 heads endive
2 jars marinated artichokes
1/4 cup wine vinegar

Wash and break lettuce into bite-sized pieces.

Cut up watercress and endive.

Toss greens. Put into plastic bag with a few paper towels to absorb moisture. Store in refrigerator.

When ready to serve, cut the artichokes in half. Reserve marinade. Toss salad in bowl and put artichokes on top. Mix marinade with vinegar. Toss with salad.

N.B.W.

HOT FRUIT COMPOTE

12 Servings
75 Minutes
Make a day ahead

1 large can (29 oz.) freestone peach halves
1 small can (16 oz.) apricots
1 large can (29 oz.) pear halves
1 medium can (20 oz.) pineapple pieces
Maraschino cherries, halved
1/3 cup butter, melted
3/4 cup dark brown sugar
1 tablespoon curry powder

Drain fruit.

Melt butter in saucepan. Add sugar and curry. Mix well.

Place fruit hollow side up in a flat baking dish. Arrange attractively. Place a cherry in each peach. Add a few here and there. Dot with all the butter mixture. (It looks a mess!)

Bake at 325° for one hour, basting frequently. Cool. Refrigerate for at least 24 hours.

One hour before serving time warm in 350° oven for 30 minutes.

N.B.W.

MINUTE MOUSSE

4 to 6 Portions, or
8 in Small Demitasses
Make a day ahead

6 ounces semisweet chocolate bits
2 eggs
2 tablespoons hot strong coffee (I use instant made with 1 tablespoon to 1/4 cup water)
1 tablespoon Triple Sec
3/4 cup scalded milk
Topping:
Whipped cream
Chocolate curls

In blender, combine chocolate, eggs, coffee, liqueur, and milk. Blend at high speed for **3 full** minutes.

Pour into pots de creme or demitasse. Cover with plastic wrap and chill at least 12 hours.

Serve topped with whipped cream and chocolate curls (made by scraping a vegetable parer on a square of chocolate.)

The entire "Bruncheon" was submitted by

Nancy Butts Whittemore
Newton, Mass. to Mills
Ridgewood, N.J.

BICYCLE OUTING BASKET LUNCH

Apple juice in small cans
PEANUT BUTTER BALLS
GREAT SIMPLE MEAT LOAF in
HONEY WHOLE WHEAT BREAD
sandwiches
WELSH SALAD
CURRIED KIDNEY BEANS
Cheese
BROWNIES
Oranges

* * * * *

PEANUT BUTTER BALLS

50 to 60 Balls

16 ounces peanut butter
1 cup honey
1 1/2 cups sunflower nuts
1/2 cup wheat germ or granola
1 1/2 cups powdered milk
3 tablespoons vanilla
1/4 cup water
8-ounce package shredded coconut

In mixer, combine all ingredients except coconut. Mix well.

Form into balls the size of walnuts.

Roll in coconut.

Marguerite Alexander Hastings
Palm Desert, Calif.

GREAT SIMPLE MEAT LOAF

Serves 8

2 pounds meat:
2/3 pound ground veal
2/3 pound ground beef
2/3 pound ground pork
1 stalk celery, minced (1/2 cup)
1 medium onion, minced (3/4 cup)
Optional:
1 green pepper, minced
Topping:
1 cup catsup
2 tablespoons Worcestershire

Mix meats, celery, onion, and green pepper. Mold into loaf and place in a greased 6" x 10" shallow baking dish.

Mix Worcestershire sauce with the catsup and pour over meat mix.

Bake at 325 to 350° for about 1 1/2 hours – until bubbly. Do not overcook.

This makes great sandwiches, sliced thin with English mustard and gherkin pickles on the side.

A good cook in San Francisco taught me to make this dish.

Ellen Slosberg Rosenthal
Boston, Mass. to Mills
New York City

HONEY WHOLE WHEAT BREAD

Makes 2 Loaves
2 Hours

2 packages dry yeast
3 cups whole wheat flour
1/2 cup nonfat dry milk
1 tablespoon salt
3 cups water
1/2 cup honey
2 tablespoons cooking oil
1/2 cup brown sugar
1 additional cup whole wheat flour
4 to 4 1/2 cups white flour
1/4 cup melted butter

In a large mixing bowl combine yeast, flour, dry milk, and salt.

In a saucepan, heat water, honey, oil, and brown sugar until warm.

Pour warm liquid over flour mixture. Mix in electric mixer at low speed 1 minute, medium speed 2 minutes. Remove from mixer. Stir in the additional cup of whole wheat. Add the white flour.

Knead 5 minutes.

Cover with a thin film of butter and a tea towel. Let rise until double in bulk in a warm place. Punch down. Shape into 2 loaves. Place in greased bread pans and let rise again until double.

Bake at 375° for 40 to 50 minutes. Cover lightly with aluminum foil if it should brown too quickly. Cool on wire rack.

This bread recipe is my husband's favorite.

Wendy Larson Gruenberg
Helena, Mont. to Mills
Troy, N.Y.

Note: Susan Tolman Mills, President, Mills College, 1890-1909, made a bread not unlike this. Her recipe for 2 loaves called for 1 cup of New Orleans black molasses strired into 1 1/2 cups hot water, 1 1/2 cups yeast (starter), equal parts white and graham flour, and salt. The batter was thinner than for white bread (It has a Boston brown bread flavor.)

– from E.O. James "Story of Cyrus and Susan Mills"

WELSH SALAD
à la St. Francis Hotel

2 Servings

Dressing:
6 tablespoons salad oil
2 tablespoons tarragon vinegar
2 tablespoons catsup
1/2 teaspoon Worcestershire sauce
Salt
Pepper
2 hearts of lettuce cut as for cole slaw
2 hard-boiled eggs, chopped
3 strips bacon cooked crisp and crumbled

Mix and shake the dressing.

Layer lettuce, egg, and bacon on individual salad plates. Pass the dressing.

Carry salad and dressing separately to picnic site.

Nancy Masur
Washington D.C. to Mills
New York City

CURRIED KIDNEY BEANS

Serves 4 to 6
1 Hour, 20 Minutes

2 tablespoons butter
2 teaspoons curry powder
2 sliced red onions
1 clove garlic, minced
3 green apples, cup up, not peeled
2 cans (1 lb. each) kidney beans, drained
2 tablespoons honey
1/3 cup ginger marmalade
1/2 cup red wine
Salt to taste

Simmer curry, onions, garlic, and apples in butter until apples are soft.

Combine all ingredients. Bake uncovered for 1 hour at 350°, adding wine if it is dry.

Serve hot or chilled.

This is my most popular recipe. I use it for buffet suppers. It is especially good with "make your own" hero sandwiches.

Cynthia Doyle Jones
East Lansing, Mich. to Mills
Wilton, Conn.

BROWNIES

24 Servings

2 sticks butter
4 ounces (squares) unsweetened chocolate
4 eggs
2 cups sugar
2/3 cup plus 1 tablespoon flour
3 teaspoons vanilla (be generous)
Optional:
2 cups chopped pecans

Melt butter and chocolate in double boiler. Cool.

Beat eggs until thick and lemon colored and then add sugar and beat.

Stir in chocolate, then flour, vanilla, and nuts. Mix well.

Bake at 300° for 45 to 55 minutes in 11" x 14" pan. Don't overcook. Cool. Cut into squares.

Jennifer Marx Gruenberg
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

MAY

MAY DAY LUNCHEON
BRIDGE SUPPER FOR FOUR
MAY TEA
DINNER PARTY
SUNDAY LUNCHEON

MAY FIRST WEEK

MAY DAY LUNCHEON

MAY WINE PUNCH
VEAL SWEETBREADS
TURKEY FLORENTINE

MARINATED MUSHROOMS
AND ARTICHOKE HEARTS
Rolls
Cherry pie

MAY WINE PUNCH

Mix equal quantities of champagne, May wine, vodka, and 7-Up.

Jean Currin Jenkins
Lorane, Ore. to Mills
Hillsboro, Ore.

VEAL SWEETBREADS

On the day before, soak 2 pounds of sweetbreads in cold water for 1 hour, drain. Place in a saucepan with fresh cold water. Bring to a boil slowly and cook for 5 minutes. Remove to a bowl of ice water. Let stand 5 minutes. Drain, and refrigerate overnight.

Separate into sections, removing any membrane. Soak in milk for 1 hour. Sauté in a mixture of butter, lemon juice, and capers. (See recipe for Grouper Meunière in August.)

TURKEY FLORENTINE

Serves 6
Better not frozen

4 tablespoons butter
4 tablespoons flour
2 cups half and half cream
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
Fresh spinach leaves (about 2 lbs.), cooked and squeezed
1/4 teaspoon nutmeg
12 thin slices turkey breast, slightly undercooked
5 tablespoons Parmesan or Gruyère cheese, shredded
2/3 cup blanched toasted almonds

Melt butter in saucepan and add the flour. Heat cream to the boiling point and, off the heat, add slowly to flour and butter mixture. Return to burner and stir until sauce is thick and smooth. Add salt and pepper.

Lightly butter an 8" x 12" pyrex dish. Spread 3/4 cup cream sauce over the bottom. Distribute spinach leaves over sauce. Place turkey slices on top.

Add some Parmesan cheese to remaining sauce and pour over turkey slices. Sprinkle with more Parmesan, dot with butter, and sprinkle almonds on top. Refrigerate.

Bake in a 325° oven until bubbling and cooked through — about 25 to 30 minutes.

Spinach should be dry and sauce thick to keep the dish from becoming soupy. Turkey should **not** be overcooked.

Lynda Taves Ogren
Long Beach, Calif. to Mills
Old Greenwich, Conn.

MAY FIRST WEEK

MARINATED MUSHROOMS AND ARTICHOKE HEARTS

16 to 20 Servings
Make a day ahead

18 ounces frozen artichoke hearts
2 pounds small mushrooms
Dressing:
1/2 cup water
1 cup cider vinegar
1/2 cup salad oil
1 clove garlic, cut in half
1 1/2 tablespoon salt
1/2 teaspoon green peppercorns
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano

Cook artichoke hearts until just tender; drain.

Slice mushrooms in half through the stems. Combine with artichoke hearts.

Combine water with vinegar, oil, garlic, salt, pepper, and herbs. Add vegetables and toss lightly.

Refrigerate, covered. Stir occasionally. Leave overnight. Drain before serving.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

MAY SECOND WEEK

BRIDGE SUPPER FOR FOUR

SPINACH HERB SOUP
CRAB AND CHEESE ROTHWELL
Hot asparagus with lemon juice
CITY CORN BREAD, Toasted
MARMALADE SOUFFLE

* * * * *

SPINACH HERB SOUP

Serves 8
About 1 Hour

2 tablespoons butter
1/3 cup green onion, chopped (incl. tops)
2 tablespoons parsley, snipped
2 tablespoons chives, snipped
1 cup watercress, snipped
1 cup lettuce, chopped
1/2 cup pureed spinach
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon crushed dry tarragon
1 1/2 quarts beef broth (or 2 cans each beef consommé and beef broth with a little water)
1/2 cup light cream

Melt butter in large saucepan or Dutch oven. Add all ingredients except broth and cream. Cook over low heat for 15 minutes, stirring occasionally with a wooden spoon.

Add broth and continue cooking at least 15 minutes, loosely covered.

Before serving add cream and bring just to a boil.

Make ahead except for adding cream. Keep in freezer if cream has been added.

Vegetables can be varied a bit. I've also added green beans or peas.

Janis Lynn Pforsich
Pittsburgh, Penn. to Mills
New York City

CRAB AND CHEESE ROTHWELL

12 Servings

2/3 quart milk
1 bay leaf
1/4 cup butter
3/4 cup green pepper, chopped
2/3 cup flour
Seasonings:
1/2 teaspoon dry mustard
1/2 teaspoon salt
Pinch cayenne
1/2 teaspoon celery seed
2/3 quart tomatoes, cooked, strained
1 pound grated sharp Cheddar
4 eggs
1 1/2 pounds crab meat, fresh
Garnish:
Green pepper rings
Parsley, snipped

Heat milk with bay leaf.

Cook chopped pepper in butter. Blend in flour and seasonings. Add tomato and cook until thickened.

Add three-fourths of the cheese and slightly beaten eggs. Cook a few minutes, stirring constantly.

Add hot milk (from which bay leaf has been removed) and the crab meat. Heat again.

Serve on hot buttered toast (see recipe for City Corn Bread which follows) or in bread croustade or in patty shells with several spears of asparagus sprinkled with lemon juice and remaining cheese. Garnish with green pepper rings and parsley.

Virginia Sterling Rothwell
(C. Easton Rothwell, President
Mills College, 1959-1967)
Inverness, Calif.

CITY CORN BREAD

Makes 2 loaves

1 cup corn meal
2 1/2 cups boiling water
2 tablespoons brown sugar
1 1/2 teaspoon salt
3/4 cup powdered milk
1/3 cup shortening
2 packages yeast
6 to 7 cups all-purpose flour

Put corn meal in a mixing bowl. Pour hot water over it. Add the sugar, salt, milk, and shortening. Let it cool to lukewarm.

Add the yeast. Let stand a few minutes.

Beat or stir in the flour. Knead for 10 minutes.

Cover with plastic wrap and let rise 1 or 2 hours — until doubled in bulk. Punch down.

Divide into greased loaf pans (2 large or 3 small; I use 2 heavy metal 8 1/2" x 4 1/2" loaf pans).

Let rise again approximately 45 minutes.

Bake approximately 20 minutes in a preheated 400° oven.

Turn out on oven rack to cool.

Slice and toast for Crab and Cheese Rothwell (recipe precedes).

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

MARMALADE SOUFFLE

Serves 4

4 egg whites
Pinch of salt
4 tablespoons sugar
2 tablespoons marmalade (thin-sliced)
Sauce:
2 egg yolks
1/2 cup sugar
1/2 cup whipping cream
Salt
Vanilla

Beat egg whites with salt until stiff. Add sugar and marmalade.

Put mixture in buttered top of a double boiler over boiling water. **KEEP COVERED. DO NOT PEEK.** Be sure lid of pan is dry when you put it on. Cook 1 1/2 hours. It will hold longer, if desired, as long as the water is actively boiling under it.

To make sauce: beat egg yolks and sugar. Add cream, salt, and vanilla to taste.

The soufflé should be served immediately. It can be turned out on a serving plate and served at the table — pass the sauce.

This was my mother's recipe and never fails to get raves.

Jane Richardson Brown
Minneapolis, Minn. to Mills
Santa Cruz, Calif.

GRAPEFRUIT MARMALADE: Cut in half 4 grapefruit, 2 tangerines, and 1 orange. Remove seeds. Slice thin. Measure fruit (pulp and rind). Add 3 times the amount of water. Soak overnight, covered. In the morning, uncover and boil 10 minutes. Let stand another day.

On the third morning boil for 2 hours, no more, uncovered. Divide into equal batches. Measure fruit. Cook one batch at a time with an equal amount of sugar (both batches will take about 8 cups). Cook for an hour, or until the drops begin to run together off the edge of a spoon. Boil it steadily. Skim and stir and don't let it burn; it should cook at a fairly high temperature to reach jelly stage. Pour into sterilized jars. Cool. Cover with paraffin. Repeat paraffin the next day. Makes about 8 small jars.

Elizabeth Bryant Miles
Atascadero, Calif. to Mills
Old Greenwich, Conn.

MAY TEA

Tea (Earl Grey or Constant Comment)
with a touch of jasmine, or
HELEN BRAINERD'S SPICED TEA
Coffee on the buffet
Watercress sandwich rolls
Cucumber, anchovy paste, olive
open-faced rounds
Boston brown bread spread with
ginger marmalade
CANDIED WALNUTS
SANDWICH LOAF
ORANGE SWEET BREAD
LEMON SQUARES

* * * * *

HELEN BRAINERD'S SPICED TEA

1/2 pound orange pekoe tea
4 teaspoons packaged grated
orange peel
2 teaspoons packaged ground
lemon peel
2 cinnamon sticks (4''),
crushed
1/4 cup whole cloves
1 teaspoon grated nutmeg
1 cup chopped candied
orange peel (the kind for
fruitcakes)

Mix all ingredients.

Use sparingly – 1 tablespoon per pot. It goes a long way and gets better with age.

This makes great gifts.

Jennifer Marx Gruenberg
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

CANDIED WALNUTS

1 cup sugar
1/3 teaspoon cinnamon
1/3 cup milk
3/4 teaspoon vanilla
2 cups walnut halves

Combine sugar and cinnamon in a saucepan; stir in milk. Cook slowly until mixture forms a very soft ball in cold water (235° on candy thermometer).

Quickly stir in vanilla and nuts and pour onto wax paper. Separate nuts immediately. (Work fast because they harden quickly.)

SANDWICH LOAF

20 Servings

Ham filling:
1 can (6 oz.) minced ham
4 teaspoons sweet pickle, chopped
1/2 cup celery, chopped
1 tablespoon mayonnaise
1 tablespoon catsup
Carrot filling:
3 ounces Cheddar cheese, shredded (1/2 cup)
1 cup carrot, grated
1/4 cup green pepper, chopped
Mayonnaise to make a paste
Chicken filling:
3/4 cup cold, cooked, minced chicken
5 ounces sweet onion relish
5 ounces pecans, chopped
1/4 teaspoon curry powder
1/4 cup mayonnaise
21 slices soft white bread, crusts trimmed
Margarine
2 packages (8 oz. each) cream cheese
3/4 cup dairy sour cream
Garnish:
Pickle slices
Cheese pressure can

Mix the three fillings. Set aside.

Use margarine as a paste in assembling the sandwich loaf. For 6 layers, spread both sides of each slice, excepting the top.

Place three bread slices side by side on a serving platter. Cover all with half the first mixture, then top each with a slice of bread, then half the second mixture, then the third layer of bread mixture. Repeat the process to make three more layers.

Top the pile with bread which has the margarine only on the bottom.

Weigh the loaf down for 10 or 15 minutes.

Whip cream cheese with sour cream and frost the loaf. Place flat slices of pickle and carrot on top. Squirt ribbons of Cheddar cheese from the pressure can to make leaf designs around them.

The loaf should serve 20. Slice vertically about every 1/2 inch. Serve on individual plates, with forks.

The sandwich loaf, with candles, has served as a birthday cake at a cocktail party.

For simpler sandwiches, pile just three layers deep, weigh down, and slice vertically without making a frosted loaf.

ORANGE SWEET BREAD

2 Small loaves
1 3/4 Hours

1 1/2 cups sugar
1/3 cup water
1 orange rind, grated
3 tablespoons butter
1 1/3 cups orange juice
3 eggs, well beaten
Dry ingredients:
4 cups flour
4 teaspoons baking powder
1/2 teaspoon soda
1 teaspoon salt

Combine sugar, water, orange rind, and butter. Cook 2 or 3 minutes to make a syrup.

Mix orange juice and eggs. Add to hot ingredients.

Mix dry ingredients and combine carefully with liquids.

Grease two small 6" x 4" loaf pans. Pour half the batter into each pan. Bake at 325° for 1 hour or more (test with a skewer).

Joanne Winer Finn
New York City to Mills
New York City

MAY THIRD WEEK

LEMON SQUARES

16 Bars
1 Hour

1 cup flour
1/4 cup powdered sugar
1/2 cup butter
2 eggs
1 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon grated lemon rind
2 tablespoons lemon juice
2 tablespoons flour

Mix flour, sugar, and butter with pastry blender. Put into an 8" x 8" greased square pan. Bake 20 minutes at 350°.

Beat eggs and mix with remaining ingredients. Pour over baked crust. Bake 25 minutes more.

Cool. Sprinkle with powdered sugar. Cut into 16 bars.

For 8" x 12" pan, double the recipe and cut in 24 bars.

MAY FOURTH WEEK

DINNER PARTY

GUACAMOLE DIP
GOUGERE
HUNTERS' VEAL
Brown rice
M'S SPINACH DISH
RUBY BEET SALAD MOLD
Crescent rolls
FLAMING CHERRIES JUBILEE
French vanilla ice cream

* * * * *

GUACAMOLE DIP

Serves 8

2 ripe avocados, mashed
1/4 cup mayonnaise
2 tablespoons lemon juice
1 tablespoon minced onion
1/4 teaspoon salt
1/4 teaspoon garlic salt
1/4 teaspoon chili powder

Blend all ingredients with a fork until fairly smooth. Taste for seasoning.

Chill in a covered container until ready to serve. Prepare about an hour before serving. A thin covering of mayonnaise will help preserve the avocado color.

Margaret Finley Schilling
Englewood, N.J.

GOUGERE

1 Hour, 30 Minutes

1 1/2 cups hot water
1/2 cup butter
Pinch of salt
1 1/2 cups flour
3/4 cup grated Gruyère cheese
6 large eggs (room temperature)

In a large saucepan, bring water and butter to a boil.

Sift flour and salt. Add all at once to butter mixture. Stir vigorously and continue cooking until mixture leaves sides of pan and forms a ball in the center. Remove from heat.

With an electric beater, beat in cheese and eggs, alternately. Be sure to incorporate each egg well before adding the next one.

Spread mixture onto a baking sheet and round it out. Bake at 400° for 30 minutes then at 375° for 40 more minutes, or until well browned. Slice and serve hot with white wine. This puffs up like a popover.

HUNTERS' VEAL

10 Servings

6 pounds veal stew meat
1/4 cup oil
1/4 pound butter
4 shallots, minced
2 cups white wine
1 or 2 cups chicken broth (or more)
3 tablespoons tomato paste
3 cloves garlic, pressed
1/2 teaspoon thyme
1/2 teaspoon Fines Herbes
1 1/2 pounds mushrooms, sliced
Dried tarragon and chervil
1/2 cup white wine
Salt and pepper
Fresh parsley

Trim meat and cut into pieces about walnut size. Fry in oil and butter until brown. Add shallots and wine; cook about 10 minutes.

Put meat into a 3-quart casserole. Mix tomato paste with chicken stock and add enough to cover the meat. Add garlic, thyme, and Fines Herbes. Cover and cook in a 300° oven for 1 1/2 hours.

Add mushrooms and cook, uncovered, to reduce liquid — about 20 minutes. (If liquid is too low, add more chicken broth. Liquid level should be about half the depth of the meat.)

When meat is tender and broth somewhat reduced, remove from oven, sprinkle with tarragon and chervil. Add a little wine, taste the broth, add salt and pepper if needed. Garnish with fresh parsley. Serve over rice.

Elizabeth Bryant Miles
Atascadero, Calif. to Mills
Old Greenwich, Conn.

M'S SPINACH DISH

6 Servings
30 Minutes

2 packages (10 oz. each) frozen spinach, chopped
1 can (10 3/4 oz.) cream of mushroom soup
1/2 pint (8 oz.) sour cream
Seasonings to taste:
Garlic salt
Lemon juice
Horseradish
Garnish:
Sieved hard-cooked egg
Pimiento

Cook spinach. Drain it well. (Press it in a strainer.)

Heat spinach, soup, and sour cream in top of double boiler. Season to taste.

Serve garnished with sieved egg yolks and pimiento.

Ingredients may be warmed in a slow oven. Be sure it does not overcook!

This is nice with ham or cheese soufflé.

Catherine Turk Ballantyne
Old Greenwich, Conn.

RUBY BEET SALAD MOLD

6 Servings
15 Minutes
Make one-half day ahead

1 can (17 oz.) beets, sliced, diced, or julienne
1 package (2 tbsp.) gelatin
2 tablespoons lemon juice
2 tablespoons sugar
1 teaspoon cider vinegar
6 individual tin molds or custard cups

Drain juice from a can of beets into a saucepan. Warm over low heat.

Soften gelatin in 1/4 cup water and add to beet juice.

Add lemon juice, sugar, and vinegar. Heat all together. Measure liquid and add water to make 1 3/4 cups.

Chop beets and divide equally among 6 oiled molds. Mete out the liquid equally. Chill 6 hours.

FLAMING CHERRIES JUBILEE

Serves 8

2 cans (17 oz. each) dark sweet pitted cherries, drained with 2/3 can juice reserved
3 tablespoons sugar
3 jiggers Orange Curacao
3 jiggers brandy

Place drained cherries and 2/3 of juice from the can in a café brulot bowl or lower part of a chafing dish. Add sugar. Heat over direct flame. When it begins to steam, add orange liqueur and then brandy. Heat through.

Tilt pan to one side and touch the edge with a lighted match. Turn out the lights in the room. Encourage the flame by ladling. When flame dies down, turn the lights on and serve over rich ice cream.

Kirk Miles
Old Greenwich, Conn.

SUNDAY LUNCHEON

CHILLED BLENDER BORSCHT
ORIENTAL SHRIMP SALAD
PICKLED ONION RINGS
CHEESE BISCUITS
TANGERINE ICE CREAM
Strawberries and fresh pineapple
LEMON CAKE

* * * * *

CHILLED BLENDER BORSCHT

6 Servings

1 can (10 1/2 oz.) beef consommé
1 can (16 oz.) beets and juice
3 tablespoons minced onion
3 tablespoons lemon juice
3 drops Tabasco sauce
Salt and pepper to taste
1 cup sour cream

Combine all ingredients, except sour cream, in a blender. Blend until smooth. Fold in sour cream.

Chill for at least two hours.

Serve in individual bowls. Garnish with dollops of sour cream.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

ORIENTAL SHRIMP SALAD

Serves 6

Prepare ahead, combine just before serving

1 package (10 oz.) frozen peas
1/2 pound shrimp or prawns
1 cup celery
1/2 cup blanched, slivered almonds
1 tablespoon butter
Dressing:
1/2 cup mayonnaise
1/2 teaspoon soy sauce
1/8 teaspoon curry powder
1 1/2 teaspoons lemon juice
Dash of salt
Crisp greens

Cook peas, drain and chill.

Cook and devein the shrimp.

Slice the celery.

Toast slivered almonds in butter very briefly. They will brown even after the heat is off.

Combine the ingredients.

Mix the dressing and pour over the salad mixture and toss gently. Heap into a salad bowl lined with chilled salad greens.

Dressing may be made ahead, also.

Jean Logan Henderson
Spokane, Wash. to Mills
Orinda, Calif.

PICKLED ONION RINGS

4 medium onions
1 quart boiling water
Marinade:
1 cup vinegar
1/2 cup sugar
1 cup water
1/2 teaspoon salt

Peel onions. Slice them, and separate into rings. Pour boiling water over them. Let stand 2 minutes. Drain.

Boil vinegar, sugar, water, and salt together for 2 minutes to dissolve sugar. Pour marinade over onions. Refrigerate at least one hour. (I like to do them early and refrigerate for several hours.) Drain well.

Frances Fox Radke
Atascadero, Calif. to Mills
Atascadero, Calif.

CHEESE BISCUITS

16 Biscuits

Dry ingredients:
2 cups flour
1/2 teaspoon salt
3 teaspoons baking powder
3 tablespoons lard or vegetable shortening
2/3 cup sweet milk
3/4 cup grated cheese

Mix and sift dry ingredients, rub in fat and add milk. Pour dough onto floured board and knead until smooth.

Roll 1/4-inch thick, keeping the dough rectangular in shape.

Sprinkle half of it with a thick layer of grated cheese. Fold the other half over the cheese, press lightly, first at edges and then across dough.

Cut into 1 1/2-inch squares.

Bake quickly in hot (450°) oven.

Serve hot with salad.

Mills "White and Gold Recipes," 1916

TANGERINE ICE CREAM

Serves 6 or more as a topping

Beat 2 egg whites until stiff. Add 1/2 cup sugar gradually, beating into a meringue. Defrost a can of tangerine concentrate and fold it into the meringue. Whip a cup of heavy cream and fold that in. Freeze. To serve, defrost slightly.

LEMON CAKE

15 Servings

2 to 3 tablespoons grated lemon rind
1 box lemon cake mix (I use Duncan Hines Lemon Supreme, Deluxe II)
1 package INSTANT lemon pudding mix (3 oz. size)
1 cup water
1/2 cup vegetable oil (I use Crisco)
4 eggs
Bread crumbs (I use Devonshire. Don't use fresh)
Glaze:
3/4 cup sugar
1/3 cup fresh lemon juice (or rum)

Grate lemon rind and set aside.

Preheat oven to 350°. Grease a bundt or mini-bundt pan, and coat with bread crumbs.

In a mixing bowl, blend cake mix, pudding mix, water, oil, and eggs. Beat with electric beater at medium speed 2 or 3 minutes. Stir in lemon rind.

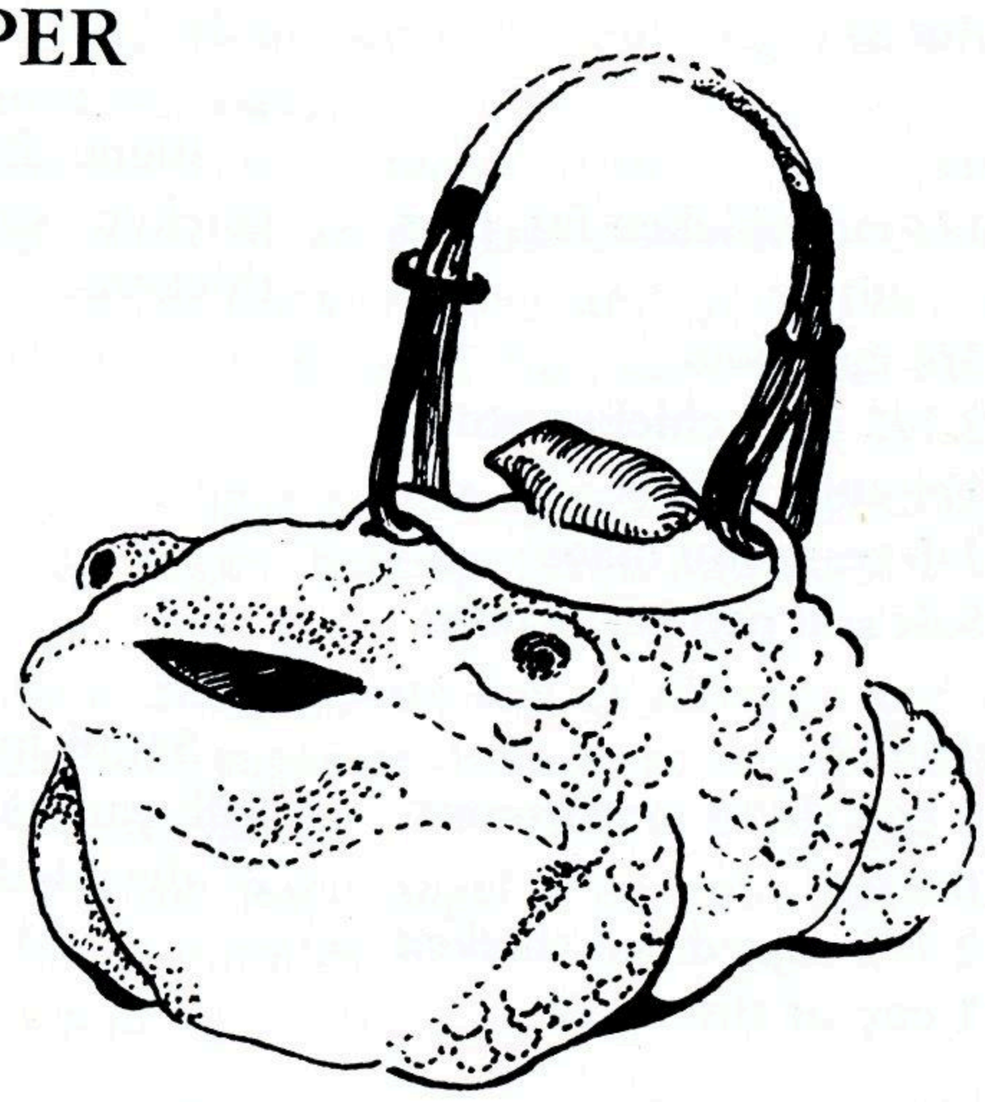
Pour into pan and bake 50 to 55 minutes, or until center springs back when touched. Immediately remove cake onto a cake rack. Apply glaze with pastry brush.

For glaze: Warm juice and sugar together. Brush mixture over top and sides of cake until it is all absorbed.

Jennifer Marx Gruenberg
Scarsdale, N.Y. to Mills
Scarsdale, N.Y.

JUNE

JUNE LUNCHEON
CELEBRATION SUPPER
SUMMER LUNCH
INDOOR-OUTDOOR SUPPER



JUNE FIRST WEEK

JUNE LUNCHEON

PINEAPPLE PUNCH
Mixed nuts
Sesame bread slices
CHICKEN PANCAKES
ORANGE-AVOCADO SALAD
Rolls
Chablis
STRAWBERRY WHIP
ANGEL CAKE
GOLD SUNBEAM CAKE

PINEAPPLE PUNCH

Makes 5 quarts

2 cans (6 oz. each) frozen lemonade
1 can (6 oz.) frozen orange juice
9 cups cold water
5 pints pineapple sherbet
1 quart vanilla ice cream

Combine juices and water.

Place sherbet and ice cream in bottom of punch bowl. Break into small pieces with spoon.

Add juices. Stir until sherbet and ice cream are partially melted.

Virginia Sterling Rothwell
(C. Easton Rothwell, President
Mills College, 1959-1967)
Inverness, Calif.

CHICKEN PANCAKES

Serves 8
2 Hours

Pancakes:
1 cup flour, sifted
1 1/2 teaspoons salt
3 eggs, well beaten
1 1/2 cups milk
Butter

Mix flour and salt. Combine egg and milk. Gradually add to flour. Stir until smooth.

Heat and butter a 6 1/2" skillet. Cook 1/4 cup batter at a time. Swirl to cover skillet. Brown and turn. Remove to a plate. Repeat and stack.

Sauce:
1/2 cup chicken fat, plus butter
3/4 cup flour
2 1/2 cups chicken stock
1/4 cups sherry
1/8 teaspoon mace
Salt and pepper to taste

Blend flour into the fat. Remove from heat. Add chicken stock, sherry, and seasonings. Stir until it thickens.

Stuffing:
1 cup sliced mushrooms
Butter
2 1/2 cups diced chicken
1 cup of the sauce

Sauté mushrooms in butter. Add chicken and sauce. Fill pancakes and roll them. Pack into a well-greased 2" deep baking dish. Refrigerate.

Baking Procedure:
Remaining sauce
1/2 pound shredded Wisconsin cheddar cheese

Pour remaining sauce over the pancakes. Sprinkle with cheese. Bake 25 minutes in 375° oven until bubbly.

Helen Wall Thompson
Fresno Calif. to Mills
West New York, N.J.

Note: To make dessert crepes (30 for 10 people) make a batter of 2 cups sifted flour, 2/3 cup powdered sugar, 1 teaspoon salt, grated rind of 2 lemons, 4 eggs, 2 1/2 cups milk, and 1/4 pound butter. Cook as above, but dessert crepes are rolled tight, packed together, not filled, served with a brandied fruit sauce poured over all, and heated.

ORANGE-AVOCADO SALAD

6 to 8 Servings

Combine greens with orange sections or mandarin oranges and Bermuda onions, sliced thin. Toss with French dressing and dashes of Worcestershire. Slice avocados, sprinkle with lemon juice, and arrange over salad.

STRAWBERRY WHIP

6 Servings

1 package (3 oz.) cream cheese, softened
1/2 pint cream
1 quart strawberries
Angel Cake, sliced and lightly toasted (see next recipe)

Beat cream and cheese together.
Add to a bowl of strawberries, and mix well.
Serve on toasted angel cake slices. (Don't burn the slices.)

Aurelia Henry Reinhardt
President, Mills College, 1916-1943

ANGEL CAKE

One large cake

1 cup plus 2 tablespoons sifted cake flour
1 3/4 cups sugar
1 2/3 cups egg whites (12 to 13)
1/2 teaspoon salt
1 1/2 teaspoons cream of tartar
1 teaspoon vanilla
1 teaspoon almond extract

Note: use the egg yolks in Gold Sunbeam Cake (recipe follows)

Combine sifted flour with 3/4 cup sugar and sift together 3 times. Set aside.

Bring egg whites to room temperature.

In the large bowl of an electric mixer place the egg whites, salt, cream of tartar, vanilla, and almond extract. Beat at high speed until stiff but still moist (about 2 minutes).

Reduce speed slightly and gradually sprinkle in remaining 1 cup sugar, beating for 1 minute. Do not overbeat.

Turn machine down to its lowest setting. Add the combined flour and sugar as quickly as possible or, if necessary, fold in by hand.

Pour into an ungreased angel food tube cake pan. Bake at 375° for 35 minutes.

Invert until cold.

A.P.H.

GOLD SUNBEAM CAKE

One large cake

3 cups cake flour, scant (sift before measuring)
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup egg yolks (about 12)
2 cups sifted sugar
1 teaspoon vanilla
1/2 teaspoon lemon extract
1 cup cold water (scant)

Clean but do not grease a large (10") tube pan. Set aside.

Sift flour, baking powder, and salt together. Set aside.

Put egg yolks into large bowl of a mixer. Beat 6 minutes on high speed until fluffy and thick. Beat sugar in gradually, still at high speed, about 2 minutes. Scrape bowl. Add vanilla, lemon, and water.

Sprinkle in flour half a cup at a time. Mix on low speed or by hand just enough to blend.

Pour into tube pan. Bake at 350° for 1 hour.

This cake provides egg whites for Angel Cake or a meringue.

These two recipes were submitted by

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

CELEBRATION SUPPER

UNCLE GEORGE HORTON'S CHAMPAGNE PUNCH
Toast cups with crab filling
Celery stuffed with roquefort and cream cheese
Cashews

HONEY-ORANGE CHICKEN or IMPERIAL CHICKEN
Rice or new potatoes
Glazed carrots
AVOCADO DRESSING on greens
Rolls
STRAWBERRY SATIN PIE

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UNCLE GEORGE HORTON'S CHAMPAGNE PUNCH

Mix 1 quart orange sherbet, 1 fifth ordinary champagne, and 1 jigger brandy in a 2-quart pitcher. Store in refrigerator. Pour over ice ring in punch bowl. Mix and chill another pitcherful in refrigerator; repeat as needed. The ice ring, which is frozen in a ring mold, may have maraschino cherries, mandarin orange segments, or other fruit frozen in it.

Jeannette Havens Spackman
Chicago, Ill to Mills
Orinda, Calif.

HONEY-ORANGE CHICKEN

4 Servings

1 cup fine dry bread crumbs
1 tablespoon grated orange rind
1 teaspoon salt
1/4 teaspoon pepper
1 broiler-fryer, about 3 pounds, cut up; or 3 pounds chicken thighs; or 2 large game hens, split
1/2 cup orange juice
1/2 cup chicken broth
1/4 cup butter
1/2 cup honey

Mix bread crumbs, orange rind, salt, and pepper.

Dip chicken pieces in crumb mixture. Arrange skin side up in a greased shallow pan.

Bake at 350°, uncovered, for 30 minutes.

Combine remaining ingredients and heat until butter is melted. Pour over chicken and bake, basting occasionally, 30 minutes longer.

Serve with rice.

Jayne Murray Berblinger
New York City to Mills
New York City

IMPERIAL CHICKEN

Serves 4 to 6

Coating:
1/2 cup seasoned bread crumbs
3/4 cup grated Parmesan cheese
1/4 cup chopped parsley
1 clove garlic, crushed
2 teaspoons salt
1/8 teaspoon pepper
6 chicken legs with thighs
2 cups melted butter or margarine

Mix crumbs, cheese, parsley, garlic, salt, and pepper.

Dip chicken in melted butter; cover with crumb mixture. Arrange in baking pan; pour remaining butter over it.

Bake, covered, 1 hour at 350°. Remove cover for the last 10 minutes. Baste with pan drippings now and then.

Serve with buttered new potatoes sprinkled with parsley.

Barbara Ganteaume Bankart
Piedmont, Calif. to Mills
Southbury, Conn.

AVOCADO DRESSING

For salad for 6

1 large ripe avocado
1/2 cup mayonnaise
1/2 cup buttermilk
Juice of 1/2 lemon
A few dashes of Tabasco
Onion powder, salt, and pepper, to taste
2 tablespoons dried chives
Garnish:
Cherry tomatoes

Peel and slice avocado into a bowl; mash it well with a fork.

Combine with other ingredients. Beat well.

Serve on any salad of leafy greens.

This was concocted in order to use up a very ripe avocado.

Barbara Irene Forster Mitchell
Downey, Calif. to Mills
Livermore, Calif.

STRAWBERRY SATIN PIE

8 Servings

Pie Crust:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 4 to 5 tablespoons cold water

Mix ingredients to make pastry dough. Roll to 1/8". Fit loosely into 9" pie plate. Trim 1" beyond edge. Fold under and crimp high.

Prick bottom and sides of pan with fork. Bake in a 450° oven for 10 to 15 minutes.

Creamy Satin Filling:

- 1/2 cup sugar
- 3 tablespoons cornstarch
- 3 tablespoons flour
- 1/2 teaspoon salt
- 2 cups milk
- 1 egg, slightly beaten
- 1/2 cup heavy cream, whipped
- 1 teaspoon vanilla

Combine sugar, cornstarch, flour, and salt. Gradually stir in milk.

Bring to boil, stirring rapidly. Lower heat; cook and stir until thick.

Remove pan from heat. Pour custard in a slow stream into egg.

Return to heat. Bring just to a boil, stirring constantly.

Cool; then chill.

Beat chilled filling and fold in whipped cream and vanilla.

Topping:

- 2 1/2 cups fresh strawberries

Slice strawberries in half, reserving a few perfect whole berries for the center.

Glaze:

- 1/2 cup fresh strawberries
- 1/2 cup water
- 1/4 cup sugar
- 2 teaspoons cornstarch
- Few drops red food coloring

Crush strawberries, add water, cook 2 minutes. Press through a sieve.

Mix sugar and cornstarch. Gradually stir in berry mixture.

Cook and stir until thick and clear. Tint with red food coloring.

Allow to cool slightly.

Assembly:

- 1/2 cup slivered toasted almonds
- 1/2 cup heavy cream, whipped

Cover bottom of baked pie crust with almonds. Fill pie crust with Creamy Satin Filling. Arrange sliced strawberries on top of filling in attractive pattern. Put the whole berries in the center. Spoon glaze over strawberry topping. Refrigerate until serving time.

Serve each slice with a dollop of whipped cream.

Mary Garner Roussel
Inverness, Calif to Mills
Keene, N.H.

SUMMER LUNCH

AVOCADO SOUP
CHICKEN-ORANGE SALAD
APRICOT BREAD

LIME PIE
Iced Coffee

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AVOCADO SOUP

For 6 cream soup cups

1 can (10 1/2 oz.) chicken broth
1 can (10 1/2 oz.) water
4 ounces clear clam broth
1 to 2 tablespoons sherry
Salt to taste
1 avocado, cubed
Whipped cream
Parsley, chopped fine
Paprika

Mix chicken broth, water, and clam broth and heat to piping hot.

Peel and cube avocado. Put a spoonful into each soup cup.

Just before taking broth from the fire add 1 or 2 tablespoons sherry and a little salt. Spoon hot broth over avocado.

Top with whipped cream. Sprinkle with parsley and paprika.

Lynda Taves Ogren
Long Beach, Calif. to Mills
Old Greenwich, Conn.

CHICKEN-ORANGE SALAD

Serves 2

1 large chicken breast
1 orange
1 banana, cut up
1/4 cup cashew nuts
1/4 cup raisins
Watercress
Lettuce
Dressing:
1/2 cup pineapple-orange yogurt
1/2 cup mayonnaise
1/2 teaspoon curry powder

Cook the whole chicken breast and debone and cut into chunks.

Remove the skin of the orange in a spiral, catching the pulp as you go. Section the orange by cutting into the center portion and scraping the sections out.

Divide ingredients and place on watercress and lettuce on luncheon plates in generous portions.

To make dressing, combine yogurt, mayonnaise, and curry powder. Spoon over salad.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

APRICOT BREAD

One small loaf

1 to 1 1/2 cups dried apricots
1 cup sugar
2 tablespoons soft butter
1 egg
1/4 cup water
1/2 cup orange juice
2 cups sifted flour
2 teaspoons baking powder
1/4 teaspoon salt
Optional:
1/2 cup chopped nuts, or 1/2 cup granola

Soak apricots in warm water to cover for about 30 minutes. Drain. Snip into 1/4" pieces.

In mixing bowl, mix sugar with butter. Add egg and beat. Add water and orange juice.

Sift flour into another bowl. Add baking powder, soda, and salt. Mix with fork. Add to batter. Mix together.

Fold in chopped apricots and nuts or granola.

Line the bottom of a greased 8" x 4" loaf pan with waxed paper. Pour batter into pan. Let stand 20 minutes.

Bake 1 hour in 325 to 350° oven until skewer thrust into center comes out clean and loaf is brown. Remove from pan. Remove paper. Cool on rack, right side up. Serve toasted or not.

Elizabeth Bryant Miles
Atascadero, Calif. to Mills
Old Greenwich, Conn.

LIME PIE

Serves 8

Crust:
12 graham crackers
5 ginger snaps
1/3 cup butter, melted

Mix and bake crust in a 350° oven for 10 minutes, until set. (If the topping is to be meringue, the crumb crust may be set at the same time.)

Filling:
1 can condensed milk
4 egg yolks
1/3 cup lime juice
1 teaspoon lime rind
Green food coloring
1 egg white

Mix the first five filling ingredients. Beat the egg white and fold it into the mixture. Pour filling into crumb crust. Chill.

Topping:
1 cup whipping cream
8 tablespoons confectioners' sugar

Whip cream and sugar until stiff. Top pie and let it ripen in refrigerator for a few hours.

Alternate Topping:
3 egg whites
6 tablespoons sugar
1/2 teaspoon cream of tartar

To make alternate topping, make a meringue by beating egg whites stiff and gradually add sugar and cream of tartar. Top pie and bake in a 350° oven until the whites turn golden.

Elizabeth Hull Spaght
Anaconda, Mont. to Mills
Southbury, Conn.

INDOOR-OUTDOOR SUPPER

PATE MOLD
CHICKEN DISH I, II, or III
MEXICAN CORN BREAD
COLE SLAW WITH BOILED DRESSING
CARROT-PINEAPPLE MOLDED SALAD
ANGIE'S BLACK MIDNIGHT CAKE
Strawberries with powdered sugar
Coffee

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PATE MOLD

1 Loaf

1/2 package gelatin
1 can beef consommé
Garnish suggestions:
Truffles, sliced thin
Black olives, sliced thin
Mushrooms, sliced thin
Parsley
Green part of scallion, sliced thin
1 pound braunschweiger with ham, bacon, and sherry (I use Jones brand)
14 ounces cream cheese
4 tablespoons brandy
Filling:
1 pound mushrooms, minced
1/4 cup onions, minced
4 tablespoons butter
Seasonings:
1 tablespoon parsley, chopped fine
Dash garlic powder
Salt to taste
2 tablespoons brandy

Soften gelatin in undiluted consommé. Stir over low heat until gelatin is dissolved. Coat mold with mixture. Garnish with whatever you choose.

Knead Braunschweiger, cheese, and brandy together.

Sauté mushrooms and onions in butter. Add seasonings and cook until the liquid is reduced. (The filling should not be soupy.)

Pack half the Braunschweiger mixture into mold firmly. Add filling. Follow with second half of mixture.

Chill for several hours or overnight. Unmold.

Janice Robison Liascos
Bel-Air, Calif. to Mills
Paris, France

I SOUTHERN CALIFORNIA CHICKEN PAPRIKA

Serves 4

1 1/2 cups sour cream
Seasonings:
- **2 cloves garlic, mashed**
- **2 tablespoons lemon juice**
- **1 1/2 teaspoons seasoned salt**
- **1 teaspoon paprika**
- **1 teaspoon poultry seasoning**

4 pounds chicken thighs
1 or 2 cups corn flake crumbs
1/2 cup butter, melted

Mix sour cream with seasonings. Add chicken thighs. Chill overnight in refrigerator.

Remove chicken from pan, allowing as much of the cream mixture as possible to adhere to the chicken. Gently roll in cereal crumbs.

Arrange pieces in a single layer in a greased large shallow baking dish. Pour 1/2 cup melted butter evenly over chicken. Bake in a moderate oven (350°) for 1 hour.

Victoria Fraser Lewis
Glendale, Calif. to Mills
Greenwich, Conn.

II SAUSAGE CHICKEN BREAST

3 chicken breasts, boned and halved
6 link sausages, cooked, with casings removed
Butter
Sauce Veloute:
- **2 tablespoons butter**
- **2 tablespoons flour**
- **8 ounces chicken broth**

Place halves of chicken breast on a buttered baking dish. Stuff 1 link of sausage in each one and fold over. Lightly butter chicken.

Cook uncovered, about 1 hour at 350°.

Garnish with Sauce Veloute: make a roux of butter and flour in a warm skillet. Gradually add chicken broth. Stir and cook 2 or 3 minutes until smooth.

Joan Bulley Keever
Kenilworth, Ill. to Mills
New Canaan, Conn.

III CURRIED CHICKEN BREASTS

Serves 12

12 halves of boned chicken breasts
5 cans (10 1/2 oz. each) concentrated cream of chicken soup
5 teaspoons curry powder
1 teaspoon parsley flakes
1 cup flour
3 teaspoons paprika
Butter

Roll chicken breasts in mixture of flour and paprika. Arrange in buttered flat baking dish (to go to table).

Mix soup with curry and pour over chicken. Sprinkle with chopped parsley.

Bake 1 1/4 hours, covered, at 350°.

Serve with peach halves (Freestone) stuffed with chopped chutney.

Christianna Semmes Krementz
Victoria, B.C., Canada, to Mills
Morristown, N.J.

MEXICAN CORN BREAD

8 Servings

1 small (3 1/2 oz.) can green chili peppers
1 cup sharp Cheddar cheese, grated (about 5 oz.)
1 cup corn meal
1/2 teaspoon salt
1 cup cream-style corn (canned)
2 eggs
2/3 cup buttermilk
1/2 teaspoon soda
1/3 cup safflower oil

Drain chilies. Toss with grated cheese. Set aside.

Preheat oven to 375°.

Mix all ingredients together except cheese and chilies.

Pour half the mixture into a heated, oiled casserole or heavy iron frying pan (10").

Sprinkle with all the cheese and chilies.

Pour last half on top.

Bake for 35 to 40 minutes. Serve hot. May be frozen and reheated.

Virginia Clotfelter Waring
Berkeley, Calif. to Mills
Shawnee-On-Delaware, Penn.

COLE SLAW WITH BOILED DRESSING

1 Cup

Boiled Dressing:
1/4 tablespoon salt
1/2 tablespoon prepared mustard
1/2 cup sugar
2 1/2 tablespoons butter
1 egg, slightly beaten
3/4 cup cream
1/4 cup vinegar
Cabbage, grated

Mix all ingredients, except vinegar, in the top of a double boiler. Beat while adding vinegar slowly. Cook over boiling water until it begins to thicken, stirring constantly. Strain and cool.

Stir into grated cabbage.

Anne McPherson Tracy
Darien, Conn. to Mills
Ridgefield, Conn.

CARROT-PINEAPPLE MOLDED SALAD

Serves 10

1 large (6 oz.) package lemon Jello
1 1/2 cups hot water
1 cup cottage cheese, or 1 cup grated Cheddar cheese
1/2 cup mayonnaise
1 can (20 oz.) crushed pineapple, with juice
2 or 3 carrots, grated
1 small green pepper, chopped
1 pimiento, chopped
1 bunch watercress, stems removed

Dissolve Jello in hot water.

Mix all ingredients together.

Rinse out a 1 1/2-quart mold and pour mixture into it.

Chill until firm.

Unmold onto serving dish. Garnish with watercress.

Marjorie Billings Fairbank
Lewiston, Ida. to Mills
Portland, Ore.

ANGIE'S BLACK MIDNIGHT CAKE

Two-layer cake
1 Hour

2/3 cup soft butter
1 2/3 cups sugar
3 eggs
Dry ingredients:
2 1/4 cups sifted flour
2/3 cup cocoa, sifted
1/4 teaspoon baking powder
1 1/4 teaspoons soda
1 teaspoon salt
1 1/3 cups water
1 teaspoon vanilla

Grease and flour two layer cake pans.

Cream butter, sugar, and eggs until fluffy. Beat 5 minutes at high speed.

At low speed blend in dry ingredients alternately with water and vanilla.

Pour into cake pans. Bake at 350° for 35 minutes.

Filling:
1/3 cup flour
1 cup milk
1/2 cup butter
1/2 cup sugar
1 square unsweetened chocolate, melted
1 teaspoon vanilla

Cook the flour and milk together while beating and mixing until thick.

Cream the butter with the sugar. Add chocolate. Blend the two mixtures together and add flavoring.

Dark Chocolate Icing:
3/4 cup sugar
3/4 cup heavy cream
4 ounces semisweet chocolate
3 ounces unsweetened chocolate

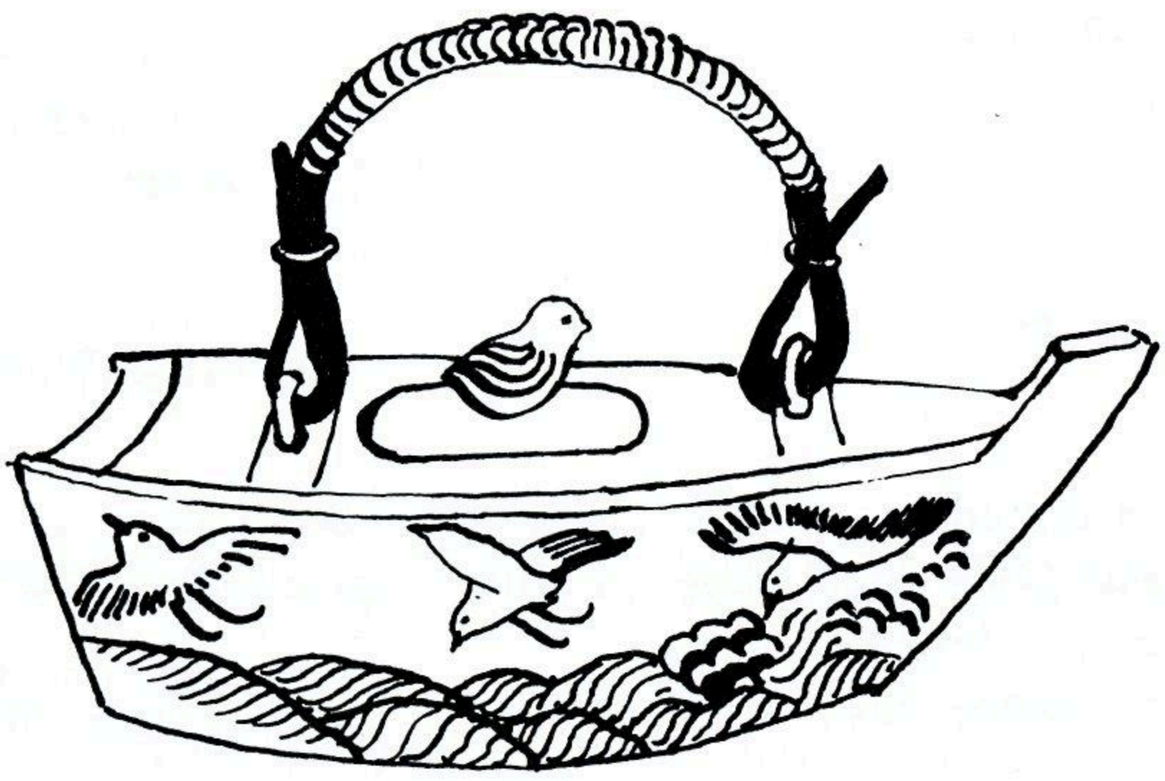
Mix sugar and cream together. Place over heat until it just comes to a boil. Stir steadily.

Shave or grate chocolate into a bowl. Pour hot liquid slowly over chocolate. Mix and beat until smooth.

Pour over cake.

Carolyn Chapman Booth
Alameda, Calif. to Mills
Wilton, Conn.

JULY



CHICKEN BARBECUE
COOKOUT
SWIMMING POOL BARBECUE
SAIL AND SUPPER
CLAMBAKE

JULY FIRST WEEK

CHICKEN BARBECUE

EL POLINE WATER
Cheese tray:
Roquefort
Edam
Camembert
CHICKEN BARBECUED IN WINE SAUCE
PASTA PUTANESCA
FOUR BEAN SALAD
TOMATOES IN CURRY CREAM
French bread, half loaves, garlic and parsley buttered, toasted
Watermelon
MOUSSE AU CHOCOLAT

EL POLINE WATER

Serves 24

12 lemons
1 quart strong tea infusion
Simple syrup:
1 cup water
1 cup sugar
1 1/2 quarts rum
1 quart ginger ale
Garnish:
Mint

Squeeze lemons. Make simple syrup by boiling sugar and water together for 5 minutes. Chill lemon juice, tea, and syrup with rum. Add cold ginger ale and serve over ice. Garnish with mint.

This is an approximation of a punch served by the "E Clampus Vitus" historical society at centennial celebrations in gold-mining towns. It is served from a keg with a spigot. A sign on the keg advertises its rejuvenating and medicinal qualities.

Marjorie Laws Stolley
Lafayette, Calif.

WINE BARBECUE SAUCE For Poultry

For 4 or 5 Broilers

1/4 cup salad oil
1/2 cup white table wine
1 clove garlic, grated
1 medium onion, grated
1/2 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon coarse pepper
1 teaspoon fresh or 1/4 dried:
thyme
marjoram
rosemary

Mix ingredients and let stand several hours.

Baste or brush over barbecuing chicken. Apply frequently during cooking.

The sauce may be made well ahead and kept in refrigerator.

Serve breasts and legs of chicken to provide a choice of white or dark meat.

We've used this recipe for 4th of July parties for years.

Marjorie Laws Stolley
Lafayette, Calif.

Note: Be sure to allow time to cook chicken thoroughly. Plan to barbecue about 45 minutes. To shorten time, prebake chicken parts for 15 minutes in a 350° oven.

PASTA PUTANESCA

Serves 4
(or 8 with meat course)

1/4 cup olive oil
2 cloves garlic, mashed
1 3/4 ounces flat filets of anchovies
1 can (6 oz.) black olives
1 jar (3 oz.) capers
1 large can (35 oz.) tomatoes, drained
2 hot cherry peppers
1/2 cup water if too thick
1 pound perciatelli pasta

Put mashed garlic in oil to brown. Chop, and add anchovies, olives, and capers. Sauté.

Add tomatoes and cherry peppers that have been rinsed but not broken. Let simmer 30 minutes.

Cook perciatelli according to package directions till al dente.

Take out cherry peppers and 1 or 2 tablespoons sauce and pass separately for those who like it spicy.

Ben Gazzara gave me this recipe.

Ellen Slosberg Rosenthal
Boston, Mass. to Mills
New York City

FOUR BEAN SALAD

Serves 12
(more with lettuce)

1 can (1 lb.) wax beans
2 cans (1 lb. each) green beans
1 can (1 lb.) kidney beans
1 can (1 lb.) garbanzo beans
1/2 cup chopped green pepper
Onion and garlic to taste
Dressing:
3/4 cup sugar
2/3 cup vinegar
1/3 cup salad oil
1 teaspoon salt
1/2 teaspoon pepper

Drain beans and mix with green pepper, onion, and garlic.

Mix dressing ingredients in order in blender. Add to beans. Refrigerate overnight. Toss occasionally.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

TOMATOES IN CURRY CREAM

Serves 18

12 large tomatoes
1 1/2 cups mayonnaise (I use Kraft's Imitation)
1 1/2 cups sour cream
1/3 teaspoon curry powder
1 1/2 tablespoons dill weed
Garnish:
Marinated artichokes

Select large firm tomatoes several days ahead and let them ripen at home.

Peel tomatoes and slice very thick.

Mix dressing ingredients to taste and chill. Make a generous amount and bury the tomatoes in it. Sprinkle some of the dill on top and arrange artichoke around the edge.

Elizabeth Hull Spaght
Anaconda, Mont. to Mills
Southbury, Conn.

MOUSSE AU CHOCOLAT

Serves 4
24 to 30 Hours ahead

6 squares (oz.) semisweet chocolate
6 eggs
1 teaspoon vanilla

Note: This recipe may be increased. For 10 to 12 servings use 14 eggs and 14 chocolate squares.

Melt chocolate in double boiler; cool, add vanilla.

Divide eggs. Whip yolks until creamy and add to cooled chocolate.

Whip egg whites until very stiff; add chocolate and yolks to whites. Fold in.

Put in Steuben glass, silver bowl, or brandy snifter. Refrigerate **at least** 24 hours. Top with whipped cream.

Joan Bulley Keever
Kenilworth, Ill. to Mills
New Canaan, Conn.

COOKOUT

ANTIPASTO
Rye crackers
Cherry tomatoes
Cheddar cheese
Hamburgers

NATHAN'S FAMOUS BAKED BEANS
POTATO SALAD
Hamburger buns and condiments
APRICOT BARS
Cold drinks

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ANTIPASTO

Serves 24

3 onions, chopped
1/2 cup olive oil
1 bottle (12 oz.) chili sauce
1 bottle (14 oz.) catsup
1/2 cup vinegar
2 cans (7 oz. each) water packed tuna
2 bottles (2 oz. each) stuffed olives, cut up
1 jar (8 oz.) sweet mixed pickles, cut up
1 jar (8 oz.) onion relish

Sauté onions in oil. Add chili sauce, catsup, and vinegar. Let come to a boil.

Mix together tuna, olives, pickles, and onion relish. Add this mixture to the onion-catsup mixture. Mix all ingredients well. Chill.

Serve with crackers and a spoon. It will keep indefinitely in the refrigerator.

Barbara Ganteaume Bankart
Piedmont, Calif. to Mills
Southbury, Conn.

NATHAN'S FAMOUS BAKED BEANS

Serves 4

6 hot dogs, kosher preferably
2 pounds canned pork and beans (I use B. & M.)
2 tablespoons brown sugar
2 tablespoons Worcestershire
2 tablespoons molasses
Dash Tabasco sauce
1/4 teaspoon thyme
Juice of 1/2 lemon
2 large onions, sliced and separated into rings

Preheat oven to 375°.

Quarter hot dogs. Set aside.

Mix baked beans with all other ingredients and place in casserole.

Bake the beans, covered, 1/2 hour.

Top with hot dogs and bake, uncovered, another 1/2 hour.

Alan Hartman Aidlin
Danville, Calif. to Mills
West Hempstead, N.Y.

POTATO SALAD

Serves 12 to 16
Prepare a day ahead

12 medium Irish potatoes
12 jumbo eggs
12 green onions
6 dill pickles
(I use B & G brand Old-fashioned, non-garlic, 24 oz. jar)
2 cups mayonnaise
(I use Hellmann's)
Pickle juice, about 2 cups from 2 jars pickles
1 teaspoon prepared mustard
1 teaspoon salt
Garnish:
Paprika
Parsley
Hard-boiled egg

Scrub potatoes. Place in large kettle and cover with water. Boil until skins begin to split, about 1 hour. Drain.

Hard boil eggs. Peel under running water. Retain 2 for garnish.

Dice remaining eggs and peel and dice potatoes. Chop onions and pickles and add to eggs and potatoes.

Mix remaining ingredients and fold into potato mixture. Refrigerate overnight.

Garnish with quartered eggs, paprika, and chopped parsley.

Roger Montgomery
Old Greenwich, Conn.

APRICOT BARS

30 Bars

Filling:
1 box (11 oz.) dried apricots cut in pieces
2 cups water
1/2 cup sugar
Crumb Mixture:
3/4 cup butter
1 cup brown sugar
1 1/2 cups flour, sifted
1 teaspoon salt
1/2 teaspoon soda
2 cups old-fashioned rolled oats

Combine apricots, water, and sugar. Simmer approximately 20 minutes, stirring often. Cool.

Cut butter into brown sugar. Combine flour, salt, and soda; cut into butter mixture. Add oats. Mix.

Grease a 9" by 13" casserole. With moistened fingers pat half the crumb mixture into the pan. Spread apricot filling over crust. Spread remaining crumb mixture over filling. Pat lightly. Bake at 375° for 25 to 30 minutes until light brown. Cool 30 minutes. Cut into bars.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

SWIMMING POOL BARBECUE

HOT CRAB DIP
BEEF BARBECUED IN ANNA'S MARINADE
SQUASH CASSEROLE
Garden green beans, buttered
Italian loaves, split, toasted
Red wine
RICE TRAUTMANNSDORFF
Raspberries

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HOT CRAB DIP

Serves 24

Heat 1/2 pound butter and 1/2 pound soft mild processed cheese (I use Velveeta) in a heavy pot or chafing dish. Add 13 ounces of crab meat, shredded. Heat on stove over low heat about 45 minutes. Do not stir. When ready to serve, stir, and put on hot plate in party room. Serve with Triscuits.

Anne Wilbor Lunghino
Darien, Conn. to Mills
Westport, Conn.

BEEF BARBECUED IN ANNA'S MARINADE

Prepare a day ahead

4 chuck roasts,
3 pounds each
Basic sauce:
1 1/2 cups olive oil
3/4 cup soy sauce
1/4 cup Worcestershire
2 tablespoons dry mustard
2 1/4 teaspoons salt
1 tablespoon coarse pepper
1 1/2 teaspoons parsley flakes
2 cloves garlic, crushed
1/2 cup lemon juice
1/8 teaspoon curry powder
Extension:
1/2 cup red wine
1/2 cup olive oil
1/2 cup soy sauce
1 large onion, chopped

Select chuck roasts 2 1/2 to 3 inches thick. Allow 1/2 pound per person.

Mix the basic sauce ingredients well. Allow several hours to develop flavor. I keep some of this in my refrigerator all during the barbecue season, and I've sold it at the church bazaar. It makes 5 cups.

To marinate the roasts, extend the basic sauce with equal parts wine, oil, and soy sauce, then slip each roast into a plastic bag. Spoon in some onion and pour 1/4 of the sauce over each roast. Seal. Place in a pan (for leakage), and refrigerate 24 hours — not more than 48 hours. Turn once or twice.

Barbecue over hot coals 15 to 20 minutes per side. Outside will be charred, inside rare.

Marjorie Laws Stolley
Lafayette, Calif.

SQUASH CASSEROLE

Serves 6 to 8

2 pounds washed, unpeeled yellow squash or zucchini, or both, sliced
1/4 cup onions, chopped
1 can (10 1/2 oz.) condensed cream of chicken soup
1 cup sour cream
1 cup shredded carrots
1 8-ounce package herb-seasoned stuffing mix
1/2 cup butter

Cook squash and onion in water for 5 minutes; drain well.

Combine soup and sour cream. Fold in drained squash and onions. Stir in shredded carrots.

Melt butter in a saucepan and stir in stuffing mix until it is well coated with butter.

Spread half of stuffing mix in bottom of 12" by 7" baking dish. Spoon vegetable mixture over stuffing. Sprinkle remaining stuffing on top. Bake in 350° oven 25 to 30 minutes or until heated through.

Katie Dudley Chase
Terre Haute, Ind. to Mills
Westport, Conn.

RICE TRAUTMANNSDORFF

Serves 10

200 grams (about 7 oz.) regular rice
1 vanilla bean, split
1 quart milk
3/4 cup sugar
2 envelopes gelatin in 4 tablespoons water
3 tablespoons rum
2 cups heavy cream, whipped
Raspberries

Cook rice with vanilla bean and milk in top of double boiler. Keep water simmering over medium heat until rice swells to absorb all the milk (more than 1 hour). Remove vanilla bean.

Add softened gelatin and sugar to rice. Stir together. Cool to lukewarm. Add rum and beat. Fold in most of the whipped cream.

Grease a 6-cup ring mold, rinse with cold water, and pour rice mixture in. Chill at least 2 hours in refrigerator.

Unmold, fill with raspberries, and decorate with remaining whipped cream.

Joan Ely Gildemeister
Carmel, Calif. to Mills
Washington, D.C.

SAIL AND SUPPER

Snacks:

- **Iced tea**
- **Monterey jack cheese**
- **Crackers**
- **Fruit**
- **Cookies**

Supper aboard:

- **CHINESE SMOKED SHRIMP**
- **SHALLOT DIP with carrots**
- **Grilled or barbecued filet mignon in**
- **Buttered buns**
- **TABBOULEH on sliced cantaloupe**
- **CHOCOLATE CHEESE PIE**
- **Coffee in thermos**

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CHINESE SMOKED SHRIMP

Serves 12 for Cocktails
Day before

1 pound shrimp
Garlic salt
2 slices bread, or
1/2 cup cooked rice
4 tablespoons brown sugar
2 tablespoons cheap black tea
3 tablespoons butter
Lemon juice

Note: This is a basic Chinese smoking procedure. It is delicious with fish, meat, or fowl. For chicken or turkey, slice before smoking, or cook in oven first, until almost done.

An hour before cooking time shell shrimp, dry, and rub with garlic salt.

Line a wok or pan with aluminum foil. Pile broken bits of bread or rice, brown sugar, and tea on foil. Place wire rack on top. Arrange shrimp closely on rack. Cover tightly with aluminum foil.

Cook at high temperature for 10 minutes, or until shrimp just turn pink and curl. (Do not overcook.)

To avoid smoke problems, make outdoors, or indoors on a day before guests are expected.

Serve with melted butter seasoned with lemon juice.

Barbara-Sue Groch White
San Jose, Calif. to Mills
Princeton, N.J.

SHALLOT DIP

1 Cup
Prepare a day ahead

1/2 cup sour cream
1/2 cup mayonnaise
1 large shallot, pressed
1/3 teaspoon Worcestershire
3/4 teaspoon lemon juice
Salt to taste

Mix ingredients together a day or two ahead and refrigerate.

Serve with carrots, celery, or other vegetables.

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

TABBOULEH
(Bulgur Salad)

Serves 25

4 cups (1 1/2 lb.) bulgur wheat (cracked wheat)
6 cups chopped tomatoes (about 10)
2 1/4 cups chopped green onions (about 18)
3 1/4 cups chopped parsley (about 3 bunches)
1 cup chopped fresh mint (1/2 cup dried)
3/4 cup olive oil
1/2 cup lemon juice (about 3 lemons)
2 1/2 tablespoons salt
Pepper to taste

Drain chopped tomatoes overnight under a weight.

In a large bowl, pour a good quantity of boiling water over bulgur. Soak for 10 minutes or longer until fluffy. Drain in cheesecloth and squeeze to remove excess water.

Combine all ingredients and chill.

If made in advance add tomatoes just before serving so the salad doesn't become watery.

This can be served over slices of cantaloupe.

Gail Forsythe
Dallas, Tex. to Mills
New York City

CHOCOLATE CHEESE PIE

Serves 14 to 16

8 ounces cream cheese
15 ounces ricotta cheese
8 ounces (squares) semisweet chocolate
2 tablespoons water or coffee
1 cup sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla
2 teaspoons almond flavoring
Optional:
1/2 cup Candied Orange Peel (recipe follows)
Pastry for 9" pie pressed to stretch 2" up the side of a spring-form pan

Take cheese out of refrigerator to soften.

Melt chocolate with liquid in top of double boiler.

In large bowl, beat sugar into cheeses and beat in eggs, one at a time.

Mix melted chocolate with sour cream and flavorings.

Combine two mixtures. Add candied orange peel if you wish. Pour into springform pan lined with unbaked pastry.

Bake 1 hour at 350°.

The edge will rise and perhaps crack. Remove, cool, and refrigerate to set.

Kay Miller Jones
Phoenix, Ariz. to Mills
Avon, Conn.

CANDIED ORANGE PEEL: Squeeze 2 oranges. Cut peel into large sections and cook in water until soft. Cool. With a spoon, scrape pulp off peel. Slice and dice. Combine 1 cup sugar with 1/2 cup cooking water and 1 teaspoon corn syrup (optional) in saucepan. Mix. Add orange peel. Cook together until the water has boiled off. Cool. Roll in dry sugar. Store in glass jar. Makes 1 cup.

CLAMBAKE

Beer
Pretzels
CLAMBAKE with
    clams, lobsters, mussels
    corn in husks
    potatoes
Cookies
Fresh fruit

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MAINE CLAMBAKE

Dig a pit for the fire and shore it up with stones. Build a fire in the pit. When the fire is going well, place a metal sheet across the stones and pile seaweed in layers on it. Bury vegetables and seafood in the seaweed, placing the foods that need more time on the bottom layer: potatoes, onions, corn in husks (first turn back the husk and remove the corn silk, then replace husk), lobsters, clams, and mussels. Carefully cover all with seaweed and aluminum foil.

Remove the bottoms from 3 styrofoam cups. Pierce the foil in 3 places and fit the cups into the foil to make chimneys. After the steam starts coming out of the chimneys, cook 1/2 hour for lobsters. But be sure it's really steaming hard. Onions should be started in bottom layer with potatoes.

Anne Randolph McConnell Clark
Falmouth, Maine

CLAMBAKE COMMENTS:

Light the fire a long time ahead, perhaps 30 minutes. Bake seafood, corn, scrubbed potatoes for 1 hour, except for clams and mussels which take 20 minutes, so they should be on top.

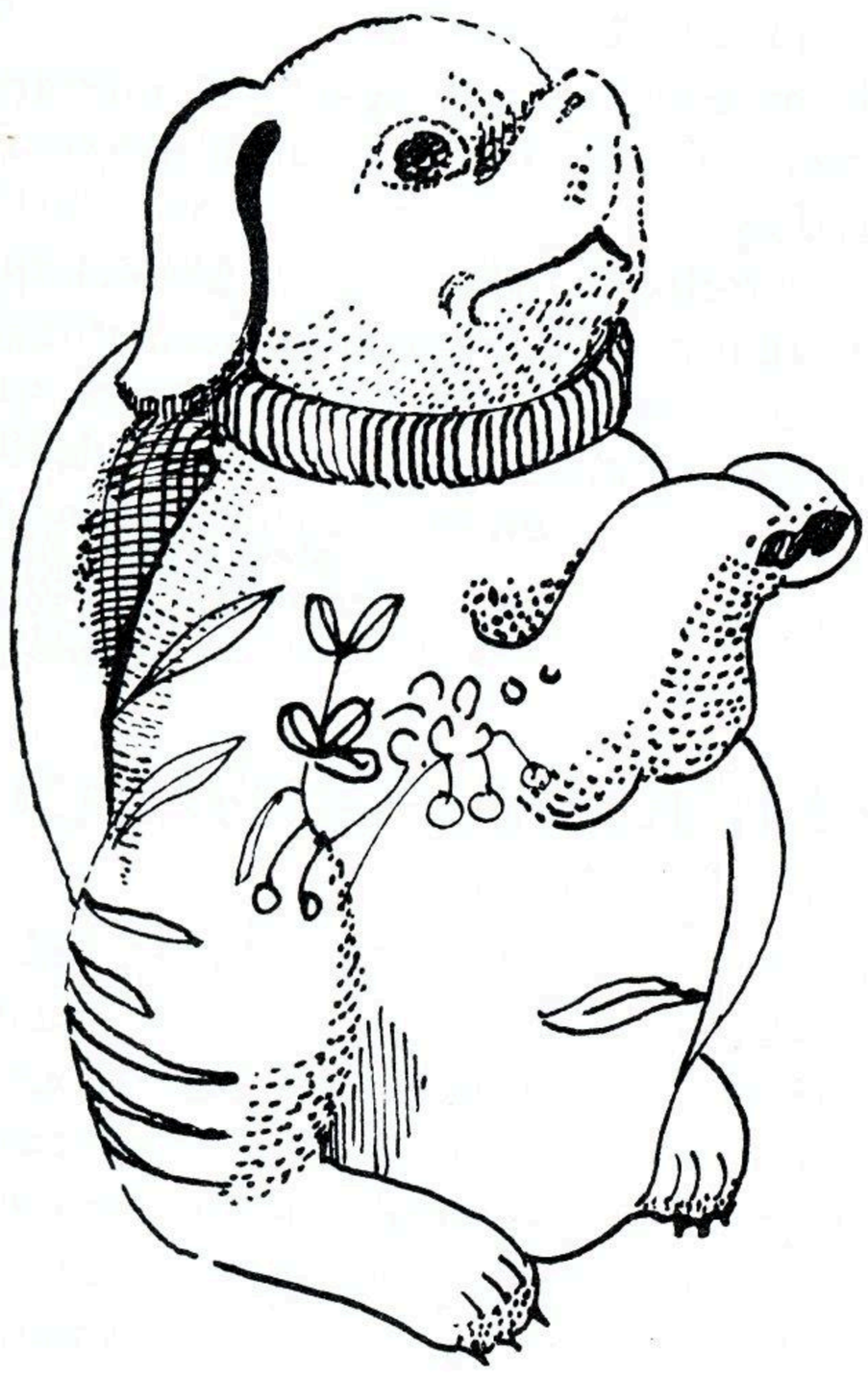
Check whole potatoes at 1 hour. If they are not done, keep the whole thing going. (Potatoes may be peeled, sliced, and wrapped with onions, butter, and salt in aluminum foil packets.) Corn in husk should be soaked in a bucket of water before being placed in seaweed.

Burlap may be used as cover.

Lida Vanamee Lewis
Old Greenwich, Conn.

AUGUST

TORCHLIGHT DOCKSIDE PARTY
LAZY DAY LUNCHEON
VANCOUVER ISLAND DINNER
DAYLIGHT GARDEN SUPPER



AUGUST FIRST WEEK

TORCHLIGHT DOCKSIDE PARTY

Marinated mushrooms
BEEF ROQUEFORT BITES
CHEDDAR LOG with crackers
BOUILLABAISSE I or II

French bread slices, toasted
Half ears of corn
Green bean salad
CREAM TARTS I or II

BEEF ROQUEFORT BITES

Makes 40 to 50 bites
Will freeze

1 pound ground beef
1 egg
2 teaspoons minced onion
1 teaspoon salt
1/4 teaspoon pepper
6 ounces Roquefort
Party rye bread
(I use Pepperidge Farm)
Garnish:
Parsley

Mix everything but cheese and bread thoroughly.

Cut rye bread into bite-size pieces (in half, if party rye.)

Put small chunks of cheese on bread. Cover to edges with moderate amount of beef mixture (any exposed edge will burn).

Broil 5 minutes. Top with small sprig of parsley.

Cynthia Doyle Jones
East Lansing, Mich. to Mills
Wilton, Conn.

CHEDDAR LOG

2 1/2 cup log

2 cups sharp Cheddar
2 small cans green chilies
2 ounces pimiento, chopped
1 small clove garlic, minced
Few dashes Tabasco
1/2 cup softened butter
2 to 3 tablespoons cognac
Salt to taste
Cream, if desired
Garnish:
Toasted chopped walnuts, almonds, or pecans, or parsley

Grate cheese and chop chilies.

Combine all ingredients thoroughly. If mixture is too stiff, add cream a little at a time until proper consistency for spreading.

Mixture may be rolled in ball or log shape in chopped toasted walnuts, almonds, or pecans, or parsley. Tastes better when allowed to stand a few hours.

Serve with crackers or rye bread.

Mary Garner Roussel
Inverness, Calif. to Mills
Keene, N.H.

I PATTY'S BOUILLABAISSE

Serves 8
Will freeze

Vegetables:
- 1 large onion, chopped
- 1 carrot, chopped (optional)
- 2 cloves garlic, chopped
- 28-ounce can tomatoes

Seasonings:
- 1 teaspoon salt
- 1/2 teaspoon saffron (important)
- 1 teaspoon black pepper
- 1 bay leaf
- Pinch of thyme

Fish:
- 1 pound haddock
- 1 pound cod

1/2 cup olive oil
2 cups boiling water (approximately)
1 cup dry vermouth

Shellfish:
- 2 pounds cleaned shrimp
- 4 lobster tails, halved
- 6 1/2 ounces crab meat

Place vegetables in a large deep kettle. Add seasonings and fish. Pour olive oil over all and enough boiling water to cover well. Boil quickly and hard for 10 to 12 minutes. Reduce to low heat.

Pour Vermouth into pot. Add shrimp and lobster tails (in shells or out). Cook 8 to 10 minutes more. Stir occasionally to break up fish into large chunks.

Add crab meat (picked over to remove tendons). Correct seasoning. Add more Vermouth if desired. Simmer on low until ready to serve.

Serve in large soup plates.

Betty Bryan Finley
Oklahoma City, Okla. to Mills
Sanibel Island, Fla.

II CALIFORNIA BOUILLABAISSE

Serves 6
Will freeze

4 catfish (rockfish or bass) filets
4 slices halibut or codfish
2 slices abalone, chopped
1/2 pound shrimp (cleaned)
2 to 3 tablespoons oil

Seasonings:
- 1 mild onion, chopped
- 2 cloves garlic, minced
- 2 sprigs parsley, minced
- 2 bay leaves (small)
- 1 stalk celery
- 2 pinches pepper
- 2 pinches saffron
- 2 pinches thyme
- 3 or 4 pinches basil
- Sprinkling of lemon juice

2 pounds fresh tomatoes
4 slices lemon
French bread, toasted

Set oven to 350°. Place fish in a deep baking pan with oil. Sprinkle with seasonings. Add tomatoes and lemon.

Bake until just done (about 20 minutes). The fish should flake easily.

Serve over toasted French bread in wide soup bowls.

Madeline Milhaud
Mills faculty, 1940-1971
Paris, France

To "toast" the French bread: Put a few tablespoons olive oil, a pinch of saffron, and a minced garlic clove in a frying pan. Fry French bread slices until brown on one side.

CREAM TARTS

Makes 8
Freeze a batch at a time

SHELLS

3 ounces cream cheese
1 stick butter
2 1/2 cups sifted flour
1 tablespoon confectioners' sugar

Bring cheese and butter to room temperature.

Mix all ingredients into a ball. Chill briefly.

Divide dough into 8 portions, roll thin and cut each one into 3 1/2" circles. Drape dough over bottom of muffin tins evenly, or lightly fill tart pans. Build the sides to at least 1 inch.

Prick shells with a fork and bake at 475° for 8 to 10 minutes. Fill with Sultana or Plain Cream Filling.

I SULTANA CREAM FILLING

1 cup golden raisins
1 cup sour cream
1/3 cup sugar
1 teaspoon cinnamon
1/2 teaspoon allspice
2 egg yolks
2 tablespoons cracker crumbs

Mix filling ingredients.

Heat on stove to thicken — about 8 minutes. Cool slightly and spoon into previously baked tart shells. Fill full but not heaping.

Place on cookie sheet. Bake at 350° for 8 minutes.

Mills College Recipe Collection, 1916

II PLAIN CREAM FILLING

1 1/2 cups scalded milk
1/2 cup sugar
1/4 cup sifted flour
1/2 teaspoon salt
1 1/2 tablespoons butter
1 egg, beaten
1 teaspoon vanilla
Topping:
Apricot slices or preserves

Scald milk. Mix sugar, flour, salt, and butter in top of double boiler. Add milk slowly. Move to direct low heat and cook, stirring, until thickened.

Beat egg in a bowl. Add a little of hot mixture to egg, add more gradually. Combine mixes in top of double boiler. Cook over boiling water 2 minutes, stirring. Remove. Add vanilla. Cool. Fill tarts. Decorate with apricot slices or preserves.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

LUNCHEON

GAZPACHO
Crackers
MOUSSE OF SOLE WITH
LOBSTER SAUCE

Mixed greens with cucumbers,
fresh peas, poppy seed dressing
Rolls
BANANA FRUIT ICE
Cookies

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GAZPACHO

Serves 4

6 large ripe tomatoes
2 cucumbers
1 clove garlic
1/2 cup sweet pepper, minced
1/2 cup onion, minced
2 cups fresh tomato juice, or 32 ounces canned stewed tomatoes, pureed
1/3 cup olive oil
3 tablespoons lemon juice
Salt and pepper
Dash red pepper sauce
Chopped parsley

Peel, seed, and chop tomatoes and cucumbers.

Rub a glass bowl with cut garlic. Put tomatoes, chopped pepper, and onion into bowl. Pour tomato juice, olive oil, and lemon juice over vegetables in the bowl. Season with salt, pepper, and red pepper sauce to taste.

Chill thoroughly. Serve in chilled soup bowls. Add an ice cube to each bowl and sprinkle parsley on top.

Jayne Murray Berblinger
New York City to Mills
New York City

MOUSSE OF SOLE LOBSTER SAUCE

Serves 8

Sole Mousse:

- **1 1/2 pounds sole filets**
- **1/4 cup flour**
- **1 1/2 teaspoons salt**
- **1/8 teaspoon white pepper**
- **2 egg whites**
- **1 3/4 cup light cream**

Rinse sole; dry with paper towels. Cut filets into quarters. Mince in blender. Refrigerate, covered 1/2 hour. Preheat oven to 325°. Grease a 6-cup ring mold thoroughly. Refrigerate.

Add flour, salt, and pepper to sole and blend. Place mixture in mixing bowl. With mixer at medium speed, beat in egg whites, then beat in cream, 1/4 cup at a time.

Fill chilled greased mold with mixture. Cover top loosely with greased waxed paper. Place mold in shallow roasting pan. Pour boiling water to 2" level around mold. Bake 45 minutes, or until firm when gently pressed.

To serve, loosen mold around edges. Invert onto heated serving platter. Spoon some of the lobster sauce over mousse. Serve remaining sauce on the side.

Lobster Sauce:

- **3 tablespoons butter**
- **1/4 cup flour**
- **3/4 teaspoon salt**
- **1 1/4 cups light cream**
- **2 egg yolks**
- **1/3 cup dry sherry**
- **3 ounces canned whole mushrooms, drained**
- **1 tablespoon catsup**
- **2 cups cubed cooked lobster or shrimp**

Heat butter in saucepan. Stir in flour and salt. Cook slowly for 2 minutes, stirring continuously.

Gradually stir in 1 cup of cream. Bring to a boil, stirring. Reduce heat and simmer 1 minute.

Beat yolks with 1/4 cup of cream and stir into mixture.

Add sherry, mushrooms, catsup, and lobster or shrimp to sauce. Cook, stirring, 1 minute.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

BANANA FRUIT ICE

Serves 6
Freeze

Place in blender juice of 1 orange and 1 lemon, 1 banana, cut up, 1/2 cup water, 1/2 cup sugar, and 1 whole egg. Blend all ingredients thoroughly. Freeze in mixing bowl for 1 hour. Beat. Refreeze. Remove 10 minutes before serving.

VANCOUVER ISLAND DINNER

CLAM CHOWDER
BAKED SALMON WITH
PARSLEY CREAM SAUCE
SAUTEED ZUCCHINI
Mashed potatoes
LIME-PEAR GELATIN SALAD
CORN BREAD
DELICIOUS APPLE CRISP

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CLAM CHOWDER

Serves 6 to 8

24 clams
4 slices bacon
1/2 cup chopped celery
1/2 cup chopped onion
2 large potatoes, peeled and diced
2 tablespoons butter
2 tablespoons flour
Pinch of curry powder, optional
Salt to taste
Garnish:
Freshly ground pepper

Wash and scrub clams. Place in large kettle and add 1/2" cold water. Cover and steam on high heat just until every clam has opened. Remove clams from shells and chop. Drain clam broth, leaving sandy dregs. Reserve.

Fry bacon in skillet. Drain on paper towel. Crumble.

Sauté celery and onion in skillet with fat. When onions are transparent, add potatoes and reserved broth. Simmer until potatoes are tender. Add water if necessary.

Melt butter in a kettle. Add flour and curry powder. Stir to make a roux. Add milk a little at a time, stirring to make smooth. When thickened add potato mixture, minced clams, bacon, and salt. Do not boil as milk may curdle.

Serve in bowls. Garnish with pepper.

In the Northwest, clam chowder is sometimes made with the 10 or 12" geoduck (pronounced "gooeyduck") clam. Geoducks are caught at low tide by hunting parties of at least two — one to hold on to the long siphon neck for dear life while the other, in water up to his knees, digs a bomb-crater-sized excavation.

This and following two recipes from

Jo-Ann Ordano
Seattle, Wash. to Mills
New York City

BAKED SALMON WITH PARSLEY CREAM SAUCE

Serves 6

Parsley Cream Sauce
2 tablespoons butter
2 tablespoons flour
2 cups milk
1/2 to 3/4 cups minced parsley
Salt to taste
12" whole piece salmon steak
Salt
Paprika
Parsley
Lemon wedges

Melt butter. Add flour and stir to make a roux. Add milk a little at a time. Cook over low heat, stirring to keep sauce smooth. When thick, add parsley. Salt to taste. Serve with baked salmon.

Buy salmon by the inch, 2" per person. **Do not cut fish into steaks.**

Sprinkle fish lightly with salt and paprika, including inside of cavity. Line a baking dish with aluminum foil. Bake at 350° for about 45 to 50 minutes, but be careful not to overcook. Remove from oven. Peel off skin and serve on a heated platter. Garnish with parsley and lemon wedges. Serve with parsley cream sauce and mashed potatoes.

In the early days my grandfather, G.B. Ordano, was an explorer, trader and cartographer in the Northwest. Baked salmon was his specialty.

J.-A.O.

SAUTEED ZUCCHINI

Serves 6

2 tablespoons butter
2 tablespoons cooking oil
2 tablespoons minced onion
1 clove garlic, minced
2 or 3 zucchini
1 cup chicken broth
Salt and pepper to taste

Melt butter in oil. Sauté onion and garlic until onion is transparent.

Scrub zucchini and slice. Do not peel. Sauté for a few minutes. Add broth. Cover and simmer briefly until zucchini is tender but not mushy.

J.-A.O.

LIME-PEAR GELATIN SALAD

Serves 12

Dissolve 1 package each Lime and Lemon Jello (3 oz. size) in 1 1/2 cups boiling water. Add 8 ounces cream cheese, 2 tablespoons mayonnaise, 1 teaspoon ginger, juice of 1 lemon, and 1 can (20 oz.) pears, pureed in blender. Pour into individual molds. Chill. Unmold on bed of lettuce.

Clara Wheeler Ellis
Pasadena, Calif., to Mills
Dogue, Va.

CORN BREAD

Serves 6

1 cup corn meal
3/4 teaspoon soda
3/4 teaspoon salt
1 egg
1 cup buttermilk
5 tablespoons fat
(bacon drippings
or oil)

Preheat oven to 400°.

In mixing bowl, mix corn meal, soda, and salt. Add egg and buttermilk; stir to blend.

Heat fat in heavy cast iron or aluminum pan until it is smoking hot. Pour hot fat into batter. Stir to blend. Pour batter into hot pan and bake until brown and crisp, about 15 minutes.

More fat will make crisper bread. For thicker bread, increase salt and soda to 1 teaspoon each and increase corn meal and buttermilk to 1 1/2 cups each. The egg is not critical.

This is a family recipe used all over the south.

Josh and Louise Anderson Tillinghast
Kemah, Tex.

DELICIOUS APPLE CRISP

Serves 6

5 or 6 Delicious apples
Juice of 1 lemon
1/4 cup sugar
1/2 teaspoon cinnamon
Butter
Crispy topping:
3/4 cup (packed)
brown sugar
2 tablespoons
white sugar
3/4 cup flour
1/2 teaspoon salt
1/2 cup butter
Optional:
2 tablespoons wheat
germ

Peel and slice apples. Toss with lemon juice, sugar, and cinamon. Place in heavily buttered 8 1/2" square casserole or baking dish.

Place sugars, flour, salt, and wheat germ (if added, reduce flour) with butter in bowl. Cut butter in with pastry blender until mixture is in fine crumbs. Spoon over apples and bake at 425 to 450° (do not burn) for 15 minutes. Lower temperature to 350° and bake 30 to 35 minutes longer until apples are tender.

Jo-Ann Ordano
Seattle, Wash. to Mills
New York City

Variation: Florida Brown Betty from Betty Bryan Finley is this recipe with 3/4 cup quick oatmeal added to topping.

DAYLIGHT TERRACE SUPPER

SPARKLING RUBY PUNCH
CHEESE WAFERS
RED CAVIAR SPREAD
GROUPER MEUNIERE
A LA ANCHORAGE
CUCUMBER PUDDING
Broiled tomatoes
Corn-off-the-cob with green pepper
Celery-radish salad
CARROT CAKE

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SPARKLING RUBY PUNCH

Serves 20

2 quarts water
3 cups sugar
46 ounces pineapple juice
6 ounces frozen lemonade
28 ounces bottled cranberry juice
2 quarts ginger ale

Boil sugar and water one minute. Add rest of the ingredients. Chill.

Serve in punch bowl over lump of ice.

Virginia Sterling Rothwell
(C. Easton Rothwell, President
Mills College 1959-1967)
Inverness, Calif.

CHEESE WAFERS

4 Dozen

1 1/4 cups grated sharp Cheddar (1/3 lb.)
1/2 cup butter (1 stick)
1 cup flour
Optional:
1/4 cup caraway seeds
Dash of cayenne

Cream cheese and butter. Add flour gradually, working it in with a pastry blender. Here you may mix in caraway seeds and cayenne.

Mold into 2 rolls about 1 1/2" in diameter. Cover with waxed paper. Store in refrigerator until firm. Roll in round balls the size of large marbles and press flat on a cookie sheet with a fork to make waffle markings. Bake at 350° for 10 to 14 minutes or until lightly browned.

Store in airtight tin with waxed paper to keep fresh.

Helen Wall Thompson
Fresno, Calif to Mills
West New York, N.J.

RED CAVIAR SPREAD

Serves 12 to 16

8 hard-boiled eggs
1/2 cup mayonnaise
1 teaspoon salt
2 pinches pepper
1 cup cottage cheese or sour cream
1 jar (3 1/2 oz.) red lumpfish caviar

Chop eggs fine. Mix with mayonnaise, salt, and pepper. Place in a mound on a plate or dish.

Whip cottage cheese in blender and spread it over the egg.

Ice the mound with red caviar.

Surround with crackers.

GROUPER MEUNIERE A LA ANCHORAGE

6 Servings

6 boned and skinned filets of grouper or other rockfish (bass, halibut)
1 quart milk
Flour
1 teaspoon salt
1/2 teaspoon pepper
1 cup butter or margarine
1/2 pound shrimp, uncooked
1/2 cup fresh lemon juice
1/2 cup capers
1 tablespoon caper vinegar
8 to 10 dashes Worcestershire
1/2 cup white wine (or more)
1/2 cup chopped parsley

Soak the fish filets in milk for one hour. Dip into seasoned flour, turn to coat thoroughly. Shake off excess flour and brown lightly in moderately hot butter or margarine. Turn and brown the other side. Remove fish and set aside in an oven-proof serving dish. Add shrimp to the pan and cook until just done (opaque). Remove and add to fish.

Add 1/2 cup lemon juice to pan plus capers and caper vinegar. Give the fish a few dashes of Worcestershire and add wine to pan juices. Pour over shrimp and fish.

Reheat. Taste the sauce and add more wine or lemon juice if needed, plus the chopped parsley.

Virginia Lane Steckmest
Houston, Tex.

CUCUMBER PUDDING

Serves 4 to 6

3 or 4 cucumbers
3 large egg yolks
1 cup milk
Seasonings:
1 1/2 teaspoons salt
1 tablespoon onion, grated
1 teaspoon sugar
1/2 teaspoon white pepper
1/4 teaspoon dill seed (fresh dill, 1 tbsp.)
2 pinches garlic powder
2 tablespoons flour
1 teaspoon double-acting baking powder
3 egg whites

Peel, seed, and shred cucumbers to make 2 cups. Drain well.

Beat egg yolks until light and lemon-colored. Add cucumbers, milk, and seasonings.

Sift flour with baking powder and blend with egg mixture.

Beat egg whites until they form soft peaks. Fold into egg mixture.

Butter the bottom of a 1-quart baking dish and pour in mixture.

Place dish in a pan of hot water; bake in a 325° oven for about 1 hour, or until firm.

Jeanne Lerner Brown
Riverdale, N.Y.

CARROT CAKE

Serves 12 to 15
1 1/2 hours
Will freeze

4 eggs
1 1/2 cups cooking oil
2 cups sugar
Other dry ingredients:
2 cups flour
2 teaspoons soda
1 teaspoon salt
2 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
3 cups grated carrots (about 7 carrots)
2 teaspoons vanilla

Preheat oven to 350°.

Cream eggs and oil. Add sugar and mix.

Mix other dry ingredients well and add to liquid ingredients. Combine well.

Add carrots and vanilla.

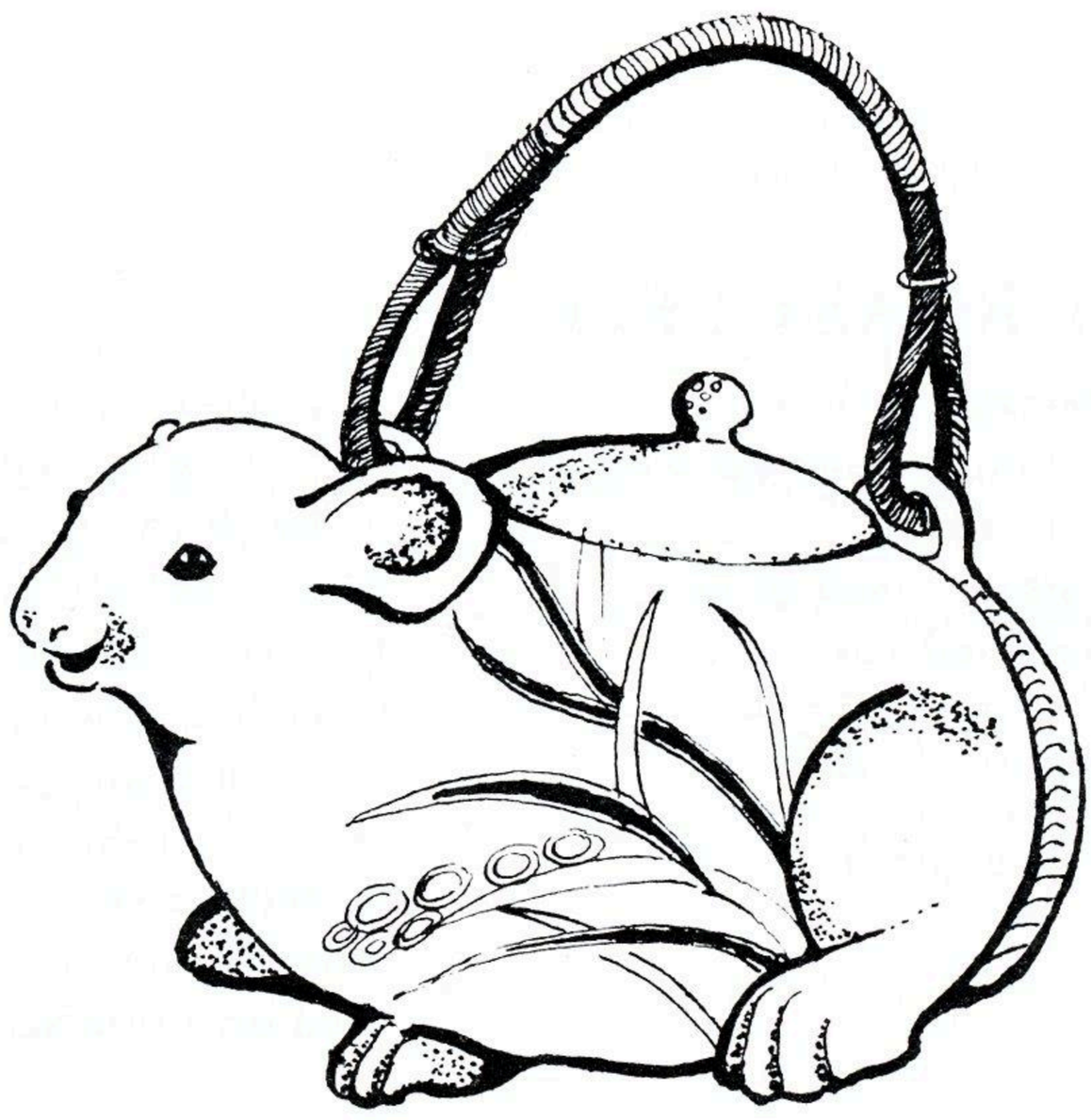
Pour into a greased and floured bundt pan. Bake for 50 to 55 minutes. The cake should spring back at the touch when done. Cool in pan 15 minutes. Loosen. Tap out.

For icing, mix 1 package (8 oz.) cream cheese with 1 pound of confectioners' sugar.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

SEPTEMBER

ROAST BEEF CLASSIC DINNER
BRING YOUR OWN CASSEROLE
SALAD BAR LUNCHEON
HARVEST MOON SUPPER



SEPTEMBER FIRST WEEK

ROAST BEEF CLASSIC DINNER

CRAB BISQUE
ROAST BEEF I, II, or III
BAKED STEAK
NOODLE CASSEROLE
HERBED TOMATOES
Lima beans, buttered
Coffee in the living room
CAMBRIDGE CREAM
DOUBLE CHOCOLATE
CHUNK COOKIES

CRAB BISQUE

Serves 6

1 cup crab meat,
fresh or frozen
1/2 cup sherry
1 can (11 oz.) tomato soup
1 can (10 1/2 oz.)
green pea soup
1 soup can light cream
1/4 teaspoon curry powder
1/2 teaspoon paprika

Put crab meat in a bowl and pour sherry over. Let stand 1 hour.

Blend together the tomato and green pea soups, cream, curry, and paprika. Heat slowly. Do not boil.

Add crab meat. Reheat just to boiling point. Serve immediately.

Lynda Taves Ogren
Long Beach, Calif. to Mills
Old Greenwich, Conn.

I THREE-RIB ROAST BEEF

3-rib standing roast
of beef

Have roast at room temperature. Heat oven to 500°. Cook roast for 40 minutes. Then turn off oven and **do not open it for at least 2 hours.** Roast can be served up to 4 hours after heat has been turned off.

Elaine Young Wolf
Tulsa, Okla. to Mills
Old Greenwich, Conn.

II ROAST BEEF

8 pounds serves 8

Rib roast at room
temperature (important)
Salt
Pepper, coarse grind
Seasoned salt
(I use Lawry's)

Preheat oven to 375°.

Rub roast well with pepper and salt.

Cook roast, in shallow pan, fat side up, for one hour. Then turn off oven and **don't let anyone open it.** This first cooking should be done in the morning or at least three hours before the second cooking.

About an hour before serving turn oven on again to 300°. Take roast out after 45 minutes. Let it stand. Perfect roast beef every time! (If roast is small cook only 35 minutes second time). This process can also be used on a boneless rolled chuck roast.

Mary-Lee Lipscomb Rogers
Kansas City, Mo. to Mills
Tampa, Fla.

III EIGHT-RIB ROAST BEEF A LA VICTORIA STATION

8-rib roast of beef
Coarse salt

Have roast at room temperature. Cover with salt. Place in preheated 325° oven; roast for 3 hours. Remove from oven.

About 45 minutes before serving time, return to preheated oven to heat through.

Lee Hanley Westerberg
Old Greenwich, Conn.

BAKED STEAK

Serves 6

Sirloin steak, 1 1/2 inches thick
1 onion
Chili sauce
Butter
Salt
Pepper
Small jar mushrooms
Worcestershire

About an hour before baking, season steak with salt and pepper. Cover with grated onion. Then cover with chili sauce. Dot with butter and mushrooms — shake dashes of Worcestershire over all.

In a hot 475° oven, bake for 30 minutes for medium steak.

Jo Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

NOODLE CASSEROLE

Serves 4

5 ounces (or more) very very thin noodles
1 cup cottage cheese
1 cup sour cream
1 medium onion, minced
2 cloves garlic, minced
1 teaspoon salt
1/4 cup water from noodles

Cook and drain noodles; reserve 1/4 cup water.

Mix together other ingredients. Combine with noodles and put into lightly greased casserole. Bake in moderate oven 1/2 to 1 hour.

Margot Jones Mabie
Rochester, N.Y. to Mills
Riverside, Conn.

HERBED TOMATOES

Serves 8

6 large ripe tomatoes
1 teaspoon salt
1/4 teaspoon coarse pepper
1/2 teaspoon thyme, dried
1/2 teaspoon marjoram, dried
1/4 cup chopped parsley
1/4 cup chopped green onion
2/3 cup salad oil
1/4 cup cider or tarragon vinegar

Slice tomatoes 1/2 inch thick. Spread in bowl and sprinkle with all seasonings and herbs. Combine oil and vinegar and pour over.

Cover and chill at least 1 hour.

Before serving, pour off excess dressing. Dressing is delicious on tossed salads.

Alan Hartman Aidlin
Danville, Calif. to Mills
West Hempstead, N.Y.

CAMBRIDGE CREAM

Serves 6
Prepare ahead

1 cup heavy cream
1/2 cup sugar
1/2 tablespoon plain gelatin
2 tablespoons water
1 cup sour cream
1 tablespoon Kirschwasser or brandy
Sweetened raspberries, strawberries, blueberries, blackberries, peaches, nectarines, pineapple, canned papaya, etc.

Stir sugar and heavy cream over medium heat until just hot. **Do not boil!**

Dissolve gelatin in the water. Add to the cream and sugar. Stir this mixture into the sour cream. Add the Kirsch or brandy.

Pour into a 1-quart mold, or into 6 individual salad molds. Chill several hours until set.

Unmold. Serve with sweetened berries or fruit sprinkled with a little Kirsch.

Elizabeth Busch Gillen
San Francisco, Calif. to Mills
San Francisco, Calif.

DOUBLE CHOCOLATE CHUNK COOKIES 36 to 48 Cookies

1 cup butter, soft
1 cup brown sugar
1 cup white sugar
1 cup milk
2 eggs
3 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons vanilla
1/2 cup baking cocoa
1 1/2 boxes semisweet squares of chocolate, chunked into 48 pieces

Add first 5 items in order.

Mix next 4 items together and add to first mix. Add vanilla, cocoa, and chocolate chunks.

Drop 2 tablespoons of dough for each cookie. Bake at 375° for 10 to 15 minutes. Better under- than over-done. Heat; serve with vanilla ice cream.

Cynthia Doyle Schneider
Oakland, Calif. to Mills
Rochester, N.Y.

BIG TENT PARTY. B.Y.O. CASSEROLE
(Drinks and fruit provided)

LASAGNE
EGGPLANT CASSEROLE
SALMON PILAF
CASSEROLE OF GREEN RICE
CHICKEN LIVERS IN SOUR CREAM
LENTIL-SAUSAGE CASSEROLE
CARBONNADE
JENNIFER'S SPAGHETTI

* * * * *

LASAGNE

Serves 15

1 bunch scallions, sliced
2 cloves garlic, chopped
3 pounds ground beef
2 tablespoons olive oil
2 cans (16 oz. each) tomatoes
1 can (8 oz.) tomato sauce
1 can (6 oz.) tomato paste
Seasonings:
  1 teaspoon basil
  1 teaspoon oregano
  1/2 teaspoon thyme
  1 teaspoon dried parsley
  1 teaspoon rosemary
  1 1/2 teaspoons salt
  1/4 teaspoon pepper
3/4 pound fresh mushrooms (or 12 oz. can)
1 package (10 oz.) lasagne pasta
1 1/2 pounds mozzarella cheese, shredded
6 hard-boiled eggs, sliced very thin
1 jar (3 oz.) stuffed green olives, sliced
1 pound ricotta cheese
1 1/2 cups grated Parmesan

In a Dutch oven sauté scallions, garlic, and meat in olive oil. Add tomatoes, tomato sauce, tomato paste, and seasonings. Simmer one hour, uncovered, until thick. Add mushrooms.

Cook lasagne according to directions; drain well.

In a lightly greased roasting pan layer:

half the noodles
half the mozzarella
half the eggs
half the olives
half the ricotta (dotted)
half the meat sauce.

Repeat, ending with meat sauce. Sprinkle with Parmesan cheese.

Bake uncovered at 325° for 1 hour.

Barbara Ganteaume Bankart
Piedmont, Calif. to Mills
Southbury, Conn.

EGGPLANT CASSEROLE

Serves 6 to 8

4 medium eggplants
1 1/2 cups cracker crumbs
1 1/4 cups melted butter
16 ounces (2 bottles) clam juice
Salt and pepper
1 cup cracker crumbs (or more)

Remove skin from eggplants. Cook until tender. Drain, mash, and add cracker crumbs, melted butter, and clam juice. Mix together well. Add salt and pepper to taste.

Put into buttered casserole. Top with cracker crumbs and dot with butter.

Bake 25 minutes at 350°.

Carl Bryant
Mountain View, Calif.

SALMON PILAF

Serves 6 to 8

1/4 cup butter
1 large onion
1 large clove garlic, minced
2 teaspoons curry powder
1 teaspoon salt
1 can (1 lb.) salmon, undrained
13 3/4 ounces chicken broth
1 quart fresh brussels sprouts

Melt butter in a large skillet. Add onion, garlic, curry, and salt. Sauté until tender (10 minutes).

Stir in rice, simmer 10 minutes, stirring.

Add salmon, chicken broth, and brussels sprouts. Cover and simmer 25 minutes, or until brussels sprouts are tender, turning occasionally.

Elinor Kilgore Snyder
San Francisco, Calif. to Mills
Tiburon, Calif.

CASSEROLE OF GREEN RICE

Serves 12

2 cups rice, undercooked
2 cups milk
2 eggs
1 cup parsley, chopped fine
2 cups American cheese, grated
1/2 cup olive oil
Salt to taste

Add milk to beaten eggs.
Mix other ingredients and stir in the liquid.
Cover and bake 45 minutes in a 325° oven until set.

Lynda Taves Ogren
Long Beach, Calif. to Mills
Old Greenwich, Conn.

CHICKEN LIVERS IN SOUR CREAM

Serves 4

1 pound chicken livers
2 ounces butter
1 small green pepper, minced
2 tablespoons flour
1/2 pint commercial sour cream
1/2 cup chicken broth
Canned or sautéed fresh mushrooms
2 tablespoons chopped parsley
1 tablespoon grated onion
1/2 teaspoon salt (to taste)
Pepper to taste
1/2 teaspoon monosodium glutamate
1 to 2 tablespoons sherry

Cut the chicken livers in halves and sauté in a large skillet with butter, turning frequently – about 5 minutes. Remove livers.

Sauté green pepper in same pan for 5 minutes. Sprinkle flour over green pepper and stir well.

Add sour cream and chicken broth, stirring constantly until the mixture boils and thickens. Reduce heat. Add mushrooms, parsley, onion, salt, pepper, m.s.g., and sherry. Heat thoroughly.

Marian Long Stebbins
Mills College Faculty
1916-1947

LENTIL-SAUSAGE CASSEROLE

Serves 6 to 8
Prepare a day ahead

1 pound (2 cups) lentils
1 teaspoon salt, or to taste
2 medium onions, chopped
2 cloves garlic, chopped
2 tablespoons oil
2 cups tomatoes (16 oz. can)
2 pounds Polish sausage, skinned, cut into pieces
1/2 teaspoon ground pepper
1 bay leaf
Garnish:
Chopped fresh tomatoes
Parsley

Wash lentils, add salt to taste and water to just cover. Soak overnight.

Next day, cook in same water about an hour, until just tender. Drain. Save liquid for use in soups.

Sauté onion and garlic in oil.

Drain lentils. Combine with sautéed onion and garlic and remaining ingredients in casserole. Cook 30 minutes at 350°.

Elizabeth Evans Burnside
Council Bluffs, Iowa to Mills
Schenectady, N.Y.

CARBONNADE

Serves 6

- 3 tablespoons cooking oil
- 3-pound piece of lean beef (chuck roast or rump) cut in 1/2 inch slices
- 2 cups sliced onions
- Salt and pepper to taste
- 2 cloves garlic, mashed
- 1 cup strong beef stock or beef consommé
- 2 to 3 cups beer
- 2 tablespoons brown sugar
- 1 1/2 tablespoons cornstarch
- 2 tablespoons wine vinegar
- 1/2 teaspoon thyme
- 1 large herb bouquet (parsley, bay leaf)

Preheat oven to 325°. Heat 2 tablespoons oil in a skillet and sear beef slices quickly, a few at a time. Set aside in a deep 2-quart casserole.

Add onions to the skillet, adding remaining oil if necessary. Brown onions lightly for about 10 minutes, stirring frequently. Remove from heat, season with salt, pepper, and add the garlic.

Arrange half the browned beef in a casserole, season lightly with salt and pepper. Spread half the onions over beef. Repeat with the rest of the beef and onions.

Heat the stock or consommé in browning skillet, scraping up all the brown particles. Pour over meat. Add enough beer so the meat is barely covered. Stir in brown sugar and cornstarch dissolved in vinegar. Add thyme and herb bouquet. Cover casserole and put in oven. Cook slowly 2 1/2 hours or until the meat is fork tender.

JENNIFER'S SPAGHETTI

Serves 6

- 2 tablespoons vegetable oil
- 1 pound ground beef
- 1 chopped onion
- 1 can (1 lb. 12 oz.) tomatoes
- 2 cans (12 oz. each) corn niblets with green pepper
- 3/4 pound sharp Cheddar, cut into 1/2" cubes
- Seasonings:
  - Salt and pepper to taste
  - 1 tablespoon sugar
  - Dash Worcestershire
  - Sprinkling of oregano
- 1 pound spaghetti, cooked

Brown beef and onion in oil. Add tomatoes, corn, cheese, and seasonings. Cover and simmer for 1 hour.

Add to cooked spaghetti. Stir and simmer for 15 minutes.

Victoria Fraser Lewis
Glendale, Calif. to Mills
Greenwich, Conn.

SALAD BAR LUNCHEON

ROTHWELL FAVORITE PUNCH
SALMON SALAD MOLD
TOMATO-CHEESE ASPIC
MANDARIN-CHICKEN SALAD
FRESH FRUIT SALAD
PORTUGUESE SWEET BREAD
Butter
Iced tea
MACAROON PIE

* * * * *

ROTHWELL FAVORITE PUNCH

Scoops of lime sherbet with ginger ale. Serve in punch bowl over molded ice.

SALMON SALAD MOLD

Serves 6
30 Minutes

2 envelopes gelatin
1 1/2 cups cold water
1 cup mayonnaise
1 cup sour cream
1 pound red salmon, flaked (or tuna)
1 cup chopped cucumbers
1 can (8 oz.) water chestnuts, chopped
1/2 teaspoon dill

Soften gelatin in cold water. Stir over low heat until dissolved. Cool.

Combine mayonnaise and sour cream. Stir into gelatin. Chill until slightly thickened.

Fold salmon (or tuna), cucumbers, water chestnuts, dill, and chives into gelatin mixture. Spoon into greased 5- or 6-cup mold. Chill until firm.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

TOMATO-CHEESE ASPIC

Serves 12

7 1/2 cups tomato juice
2 celery stalks and leaves, chopped
1 large onion, sliced
3 slices lemon
1 large bay leaf
2 teaspoons salt
Pepper to taste
1/4 cup vinegar
4 envelopes gelatin
8 ounces cream cheese
Mayonnaise
1 bunch scallions, minced

1 pint cottage cheese
use 3 quart mold

In a large saucepan, simmer 6 cups juice with the next 6 ingredients for 10 minutes. Strain. Add vinegar. Sprinkle gelatin over remaining 1 1/2 cups tomato juice to dissolve. Stir into hot mixture. Pour half of it into a 2-quart ring mold. Refrigerate to set. Keep remaining mix at room temperature.

Drain cottage cheese thoroughly. Cream the cream cheese with a small amount of mayonnaise. Add scallions and just enough mayonnaise to hold together.

When bottom aspic layer is firm, make a layer using all the cheese mixture. Carefully spoon in remaining aspic. Chill until set. Serve on a bed of lettuce. (Fill center with artichoke hearts or asparagus for a main course.) Pass thinned mayonnaise.

Nancy Butts Whittemore
Newton, Mass. to Mills
Ridgewood, N.J.

MANDARIN-CHICKEN SALAD

Serves 5

1 fryer chicken, cooked, boned, and chopped (2 1/2 lbs. meat)
2 cups cooked rice
1/2 cup sliced celery
1/4 cup diced green pepper
1/4 cup chopped green onions
1/4 cup sliced water chestnuts
Dressing:
1/2 cup French dressing
1 tablespoon soy sauce
1/4 teaspoon ginger
Lettuce
Garnish:
2 cans (11 oz. each) mandarin oranges, drained
1 can (5 3/4 oz.) sliced black olives

Combine rice, celery, green onions, green pepper, and water chestnuts with chicken. Combine French dressing, soy sauce, and ginger. Toss dressing with rice mixture. Chill one hour.

Serve on a bed of lettuce. Garnish with orange sections and olive slices.

Lorinda Bader Reichert
Portland, Ore. to Mills
Palo Alto, Calif.

FRESH FRUIT SALAD

Cantaloupe
Honeydew
Prunes
Pears
Blueberries
Peaches
Pineapple
Avocados
Lemon Sauce:
1/4 cup lemon juice
1/2 teaspoon ginger
Dash mace
Dash cardamom, ground
Lettuce, shredded
Mayonnaise

Peel and slice cantaloupe and pineapple.

Dip peeled sliced pears and avocados in the lemon sauce. Slice other fruits.

Place all fruit in a glass bowl, mix gently, and pour remaining sauce over all.

Serve over shredded lettuce with mayonnaise on the side.

Helen Polis Kingsley
Houston, Texas

PORTUGUESE SWEET BREAD

Makes 2 loaves
About 4 hours
Freezes

2 envelopes active dry yeast
1 cup sugar
1 1/2 cups very warm water
1 teaspoon salt
3/4 cup milk
1/2 cup (1 stick) butter
4 eggs
7 to 7 1/2 cups sifted all-purpose flour

1. Sprinkle yeast and 1 teaspoon of the sugar into very warm water in a 2-cup measure. ("Very warm water" should feel comfortably warm when dropped on wrist.) Stir until yeast is dissolved. Let stand, undisturbed, to proof, until bubbly and double in volume – about 10 minutes.
2. Heat the remaining sugar with the salt, milk, and butter in a small saucepan, stirring occasionally, until butter is melted. Pour into a large mixing bowl. Cool to lukewarm.
3. Beat eggs in a small bowl until frothy. Remove and reserve 2 tablespoons of the beaten egg to use for brushing loaves.
4. Add remaining beaten egg, yeast mixture, and 3 cups of the flour to the milk mixture. Beat with spoon of electric mixer until the batter is smooth. Add enough of the remaining flour (about 4 cups) to make a soft dough.
5. Turn dough out on well-floured surface. Flip and knead the dough with floured hands and a metal spatula, using up to 1/2 cup of the remaining flour – until it can be handled easily. Knead 8 to 10 minutes or until dough is smooth and elastic. (Dough will be soft.)
6. Press dough into a large buttered bowl. Turn to bring buttered side up. Cover. Let rise in a warm place away from draft 1 to 1 1/2 hours or until double in volume.
7. Punch dough down. Turn out onto lightly floured surface. Let stand 10 minutes. Divide dough in half. Shape into 2 loaves. Place loaves in 2 greased 9" by 5" loaf pans, or in a large round casserole.
8. Let rise in a warm place 1 hour or until double in volume.
9. Bake in a moderate oven, 350°, for 25 minutes. Cover with foil last few minutes. Remove from oven. Brush tops of loaves with reserved beaten egg. Return loaves to oven to bake for 10 minutes longer, or until loaves sound hollow when tapped with fingers. Remove from pans to wire racks to cool.

Serve warm, sliced, and buttered.

The bread will keep fresh for days if stored in a plastic bag – and for months if frozen.

Dorothy Weight Chisena
Wailuku, Maui, Hawaii to Mills
Huntington, N.Y.

MACAROON PIE

Serves 10

4 egg whites
1 1/2 cups sugar
3/4 teaspoon baking powder
3/4 cup chopped nuts
1 teaspoon vanilla
1/4 teaspoon salt
20 soda crackers, crumbled
1 cup heavy cream, whipped with
3 tablespoons powdered sugar

Butter and flour a 10" round glass baking dish or pie pan.

Whip egg whites until stiff.

Mix sugar and baking powder and add gradually. Beat 10 minutes in electric mixer.

When very stiff, fold in nuts, vanilla, salt, and crackers.

Spread in baking dish. Bake at 325° for 40 minutes. Cool.

Top with whipped cream. Chill in refrigerator for 4 hours. The whipped cream softens the meringue.

Mills College Food Service

HARVEST MOON SUPPER

DIVINE DIP FOR SEAFOOD
STIFADO, or
SHORT RIBS IN WINE
GNOCCHI VERDI
RIBBON VEGETABLE SALAD
DILL BREAD
Red Wine
MINNIE CLIFTON'S PRUNE CAKE

* * * * *

DIVINE DIP FOR SEAFOOD

Blend in blender:
- 1 tablespoon catsup
- 1 tablespoon mayonnaise
- 1 tablespoon paprika
- 1/4 teaspoon red pepper
- 1/4 teaspoon dry mustard
- 3/4 teaspoon curry powder
- Juice of 1/2 lemon
- 1 clove garlic
- 1/2 medium onion
- 1 teaspoon salt
- 1/2 teaspoon pepper

Add:
- 2 tablespoons heavy cream
- 1/2 teaspoon dry parsley
- 1 tablespoon horseradish
- 1/4 teaspoon celery seed
- 1 pint mayonnaise

Mix for shrimp dip, salad dressing, or sandwich spread.

Diane Hastings Sappenfield
Los Angeles, Calif. to Mills
Westport, Conn.

Note: Shellfish should not be plunged into boiling water. Bring shrimp to a boil, then coddle several minutes until almost opaque. Drain and chill.

STIFADO (Greek Stew)

Serves 6

3 pounds lean stew beef
Salt and freshly ground pepper
1/2 cup butter
2 1/2 pounds small onions
1 can tomato paste
1/3 cup red table wine
2 tablespoons red wine vinegar
1 tablespoon brown sugar
1 clove garlic, mashed
1 bay leaf
1 small cinnamon stick
1/2 teaspoon whole cloves
1/4 teaspoon ground cumin
2 tablespoons raisins

Season the meat with salt and pepper.

Melt butter in a heavy 2-quart pot. Add the meat and coat it. Arrange onions over the meat.

Mix tomato paste, wine, vinegar, brown sugar, and garlic together and pour over the meat. Add the rest.

Cover and simmer on the lowest heat for 3 hours, or until tender.

Note: If the recipe is cut in half, add a little water.

Janice Robison Liascos
Bel-Air, Calif. to Mills
Paris, France

SHORT RIBS IN WINE

Serves 4

2 pounds short ribs
2 tablespoons flour
1/2 teaspoon paprika
1 teaspoon salt
1/4 teaspoon pepper
Fat for frying
2 cups red wine
1 clove garlic

Buy the meatiest short ribs in the market. Roll in flour seasoned with paprika, salt, and pepper. Brown in hot fat.

Place ribs in casserole. Add wine and garlic.

Cover and bake for 2 1/2 hours at 300°.

Victoria Fraser Lewis
Glendale, Calif. to Mills
Greenwich, Conn.

GNOCCHI VERDI (Green Dumplings)

Serves 6

1 1/2 pounds spinach, chopped
1 pound ricotta cheese
3/4 teaspoon salt
3 egg yolks
6 to 7 tablespoons Parmesan cheese, grated
2/3 cup flour
5 tablespoons butter, melted

Cook spinach until tender. Drain well. Pass through sieve.

Mix spinach, ricotta, salt, egg yolks, and 4 to 5 tablespoons Parmesan. Chill 1 hour.

Drop by spoonfuls into flour. Shape into small balls.

Cook 5 to 6 minutes in large kettle of simmering water. Remove to platter with slotted spoon. Add remaining Parmesan and melted butter.

The most delicate of Italian pastas. Takes some skill to prepare, but is well worth the trouble.

Barbara M. White
President, Mills College, 1976-

RIBBON VEGETABLE SALAD

Serves 12 to 16
Prepare a day ahead

2 heads iceberg lettuce
10 red onions
2 pounds carrots
2 bunches celery
1 bag (24 oz.) frozen peas
1/2 pound bacon
Dressing:
1 cup sour cream
1 cup mayonnaise
Ranch dressing mix (I use Hidden Valley Italian, or Gourmet)

Day before (keeping all vegetables in separate plastic bags):

Wash and shred lettuce, chop onions, pare and slice carrots thin, wash and slice celery. Bring peas to a boil, cool and chill.

Mix the dressing. Sauté bacon and crumble. Refrigerate all.

Day of Serving:

Layer vegetables in a pretty glass bowl (straight-sided, if possible) in the order listed, ending with peas on top. Cover with a thick layer of dressing. Refrigerate. Just before serving, sprinkle with bacon. Serve chilled. Tell guests to dig deep.

Sally Hommel
Ho-Ho-Kus, N.J.

DILL BREAD

10 Servings

1 cup creamed cottage cheese
1 tablespoon butter
2 tablespoons sugar
1 tablespoon onion, chopped
2 teaspoons dill seed
1 teaspoon salt
1/4 teaspoon soda
1 egg
1 package dry yeast
1/4 cup warm water
2 1/4 cups flour (I use Hecker's unbleached white)
1 additional tablespoon butter

Combine first 7 ingredients. Set aside to reach room temperature. Then add egg to mixture.

In a measuring cup dissolve yeast in warm water.

In a large bowl combine cheese mixture with yeast. Add flour gradually. Make a stiff dough, beating well after each addition. (Can rub bowl and top of dough with butter to make dough less sticky.)

Cover bowl with light towel. Let rise in warm (85°) place for 1 hour or until double in bulk.

Punch down dough. (Can knead a bit to smooth out.) Turn into a well-buttered 2-quart casserole or 2 (1 lb.) loaf pans. Bake for 40 to 50 minutes, or until well done, in a 350° oven.

Let rise again

Kathryn Gray Dudley
New Canaan, Conn.

MINNIE CLIFTON'S PRUNE CAKE

Serves 8 to 10

Cake:

1 cup sugar
3/4 cup butter (1 1/2 sticks)
3 eggs
3 tablespoons sour cream
1 teaspoon baking soda
2 cups flour
1 teaspoon cinnamon
1 teaspoon allspice
1 cup pecans, chopped fine
1 cup cooked prunes, cut up
Pinch of salt

Cream butter and sugar until light. Add eggs one at a time, beating after each addition.

Sift dry ingredients; add gradually to the butter mixture, beating well. Add sour cream, nuts and prunes; mix well.

Pour into two layer cake pans that have been well-greased and floured. Bake in 350° oven until done – 25 to 30 minutes. Cool on racks.

Prune filling:

2 eggs
1 cup sugar
1 cup cooked prunes, cut up
1/2 cup sour cream
2 tablespoons butter
Pinch of baking soda
1 cup pecans, chopped fine

Mix all ingredients except nuts and cook over low heat until thick. Add nuts. Cool. Spread on cake layer.

Ice with choice of icing, and decorate with pecan halves. (Lemon frosting is good – see next recipe).

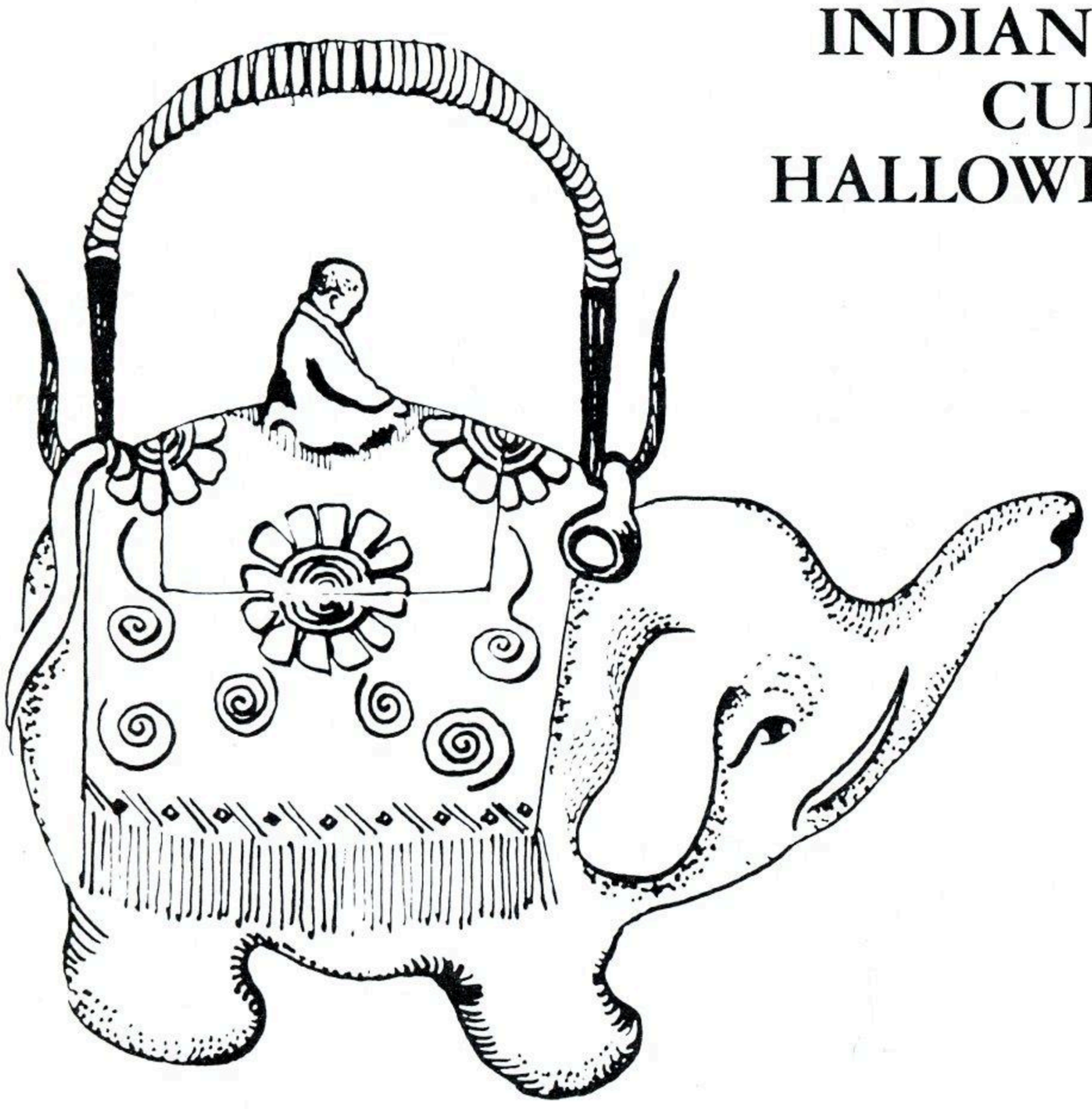
Cuts more easily when chilled. Freezes as well.

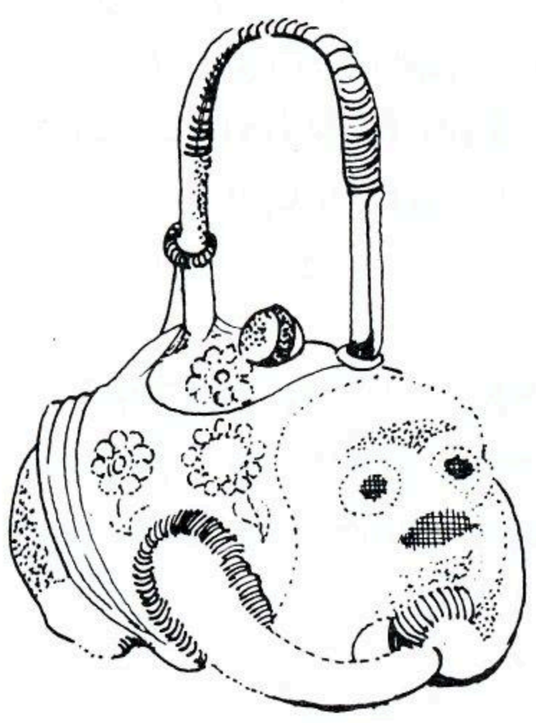
Carole Clifton
San Angelo, Tex. to Mills
Wingdale, N.Y.

LEMON FROSTING: Mix together 1/2 stick butter, 1 cup confectioners' sugar, salt, lemon peel, and food coloring. While mixing, add 4 tablespoons lemon water and 2 more cups confectioners' sugar. Add water or sugar to balance.

OCTOBER

MEXICAN DINNER
COUNTRY FAIR SUPPER
INDIAN SUMMER SUPPER
CURRY DINNER
HALLOWE'EN CIDER SUPPER





OCTOBER FIRST WEEK

MEXICAN DINNER FOR A CROWD

MARGARITAS
NACHOS
GUACAMOLE
TAMALE PIE
FRIJOLES
CHEESE ENCHILADAS
SOUR CREAM ENCHILADAS
SPICED TOMATO PRESERVE
CHICKEN CHALUPAS
Pineapple-lettuce salad
Mexican beer
DATE BARS
MANGO ICE

MARGARITAS

Serves 2

Fill a cocktail shaker half full of ice; add 3 1/2 ounces Tequila, 1 1/2 ounces Triple Sec or Cointreau, and the juice of 1 lime. Shake vigorously until well chilled. Serve in a glass that has a salt-coated rim. (Dip the rim in lime juice, then in coarse salt – kosher salt works best.)

Bill Chase
Westport, Conn.

NACHOS

Heat processed American cheese (I use Velveeta). Add chopped hot jalapeño peppers to taste. Coat corn chips with the mix. Broil and serve.

Mix canned bean purée with chopped onion. Coat corn chips, broil and serve.

Mary-Lee Kolp Foster
Dallas, Tex.

GUACAMOLE

To 2 avocados, mashed or diced, add 1 large tomato, peeled and chopped; 1 small onion, minced; chopped canned green chili to taste; 1 tablespoon lemon juice; and a little garlic salt and celery salt. Serve as dip or salad.

TAMALE PIE

Serves 10

4 tablespoons butter
1 cup chopped onion
1/2 cup chopped green or red bell pepper
2 pounds ground beef
Seasonings, to taste:
Salt and pepper
Cumin (1 tsp.)
Chili powder (2 to 3 tbsp.)
Cayenne
8 ounces tomato sauce or tomato paste
Water
3 packages frozen corn
1 package (12) tortillas
1 pound sharp Cheddar
Corn meal topping:
1 cup corn meal
2 cups water
2 tablespoons butter
Salt

Brown onion and pepper in butter.

Add meat and brown.

Add seasonings and tomato sauce or paste; add water to make a juicy mixture.

Add corn and simmer 10 minutes.

Grate the cheese.

Layer tortillas, meat mixture, and cheese in a large casserole – or two.

Can be topped with corn meal: Mix corn meal ingredients and cook to a soft cereal consistency. Smooth over casserole.

Bake at 350° until crust is just brown or the cheese bubbly.

I use this recipe in various ways – beans may be added, or fresh tomatoes.

Mary Wells Jencks
Pasadena, Calif. to Mills
Stinson Beach, Calif.

FRIJOLES

Serves 10
Prepare a day ahead

2 pounds pinto beans
2 teaspoons salt
2 large onions, diced
4 cloves garlic, diced
4 ounces (1 can) roasted green chilies
4 ounces (1 can) taco sauce
28 ounces (1 large can) tomatoes
1/2 teaspoon cumin seed
Optional:
2 pounds beef, chopped
1 onion, chopped
Cooking fat

Soak beans in cold water overnight. Drain, wash, cover with about 2 inches of water, add salt and boil over moderate heat for about an hour, adding water as it is needed. Add onion, garlic, green chili pepper, taco sauce, tomatoes, and cumin seed. Cook over reduced flame for 1 or 1 1/2 hours, until beans are tender.

Variation: These frijoles may be converted into delicious chili con carne by adding chopped beef sautéed until brown with a chopped onion in any kind of cooking fat. Add this to the beans after the first hour of cooking.

This recipe is from Mrs. Barry Goldwater.

Doris Mott Hall
Phoenix, Ariz. to Mills
Ramsey, N.J.

CHEESE ENCHILADAS

Serves 6

Vegetable oil
12 frozen corn tortillas (1 package)
30 ounces (3 cans) mild enchilada sauce, or 1 can hot and 2 mild
1 pound mild Cheddar cheese, grated
2 medium onions, chopped

In a small skillet, heat oil (skillet should be 1/4 full of oil).

Dip tortilla in medium-hot oil for a few seconds until it becomes limp (not hard or crisp). Remove with tongs. Drain on folds of absorbent paper.

Into medium-sized pan empty 3 cans of sauce and heat slowly. Dip tortilla in sauce. Place on a plate.

Cover tortilla with liberal amount of grated cheese; top with onion to taste, and roll up to make enchilada. Place flap side down across a buttered 12" by 7 1/2" pyrex baking pan. Fill sides with more enchiladas.

Pour additional sauce over enchiladas until just covered. Sprinkle extra cheese and small amount of onion over top.

In preheated 375° oven heat, uncovered, for 15 to 25 minutes, or until sauce bubbles. Serve on hot plates.

Blythe Miller Grogan
Phoenix, Ariz. to Mills
Darien, Conn.

SOUR CREAM ENCHILADAS

6 to 8 Servings

Salad oil
12 corn tortillas
1 can (10 oz.) enchilada sauce
2 cups sour cream
1/2 cup chopped green onion, with tops
1/2 teaspoon ground cumin
4 cups shredded longhorn cheese
Garnish:
More sour cream
More green onion

In a small frying pan, heat 1/2" salad oil to high heat. Have ready a pad of paper towels, enchilada sauce in a pie pan, and an empty shallow pan.

Fry tortillas one at a time, turning once — until just soft (15 seconds or less). Transfer immediately to paper towels to drain briefly, then dip both sides in the enchilada sauce. Place in extra pan. Repeat until all tortillas are coated with sauce.

To make filling, blend sour cream, onion, cumin, and one cup of the cheese.

To Assemble: In a buttered casserole about 8" by 10" or 9" by 9" overlap two tortillas at one end of the pan, allowing part of the tortillas to extend over the edge of the pan. Spread about 6 tablespoons of the filling down the center of the tortillas, fold the extending section down over the filling.

Repeat to fill remaining tortillas, placing them side by side and covering the pan bottom; use all the filling. Sprinkle remaining 3 cups of cheese over the top.

Cover and chill the casserole for 3 to 4 hours if you want to make it ahead. Bake, uncovered, in a moderately hot oven (375°) for 20 minutes. Garnish with more sour cream spooned down the center; sprinkle with more onions.

Doris Mott Hall
Phoenix, Ariz. to Mills
Ramsey, N.J.

SPICED TOMATO PRESERVE

5 Cups

3 cups tomatoes, peeled and chopped
1 1/2 teaspoons grated lemon rind
1/4 cup lemon juice
1/2 teaspoon allspice
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1 box Sure-Jell
4 1/2 cups sugar

Scald, peel, and chop tomatoes. Simmer 10 minutes. Add lemon rind and juice, allspice, cinnamon and cloves.

Mix Sure-Jell with tomato mixture. Place over high heat and stir until mixture comes to a hard boil. At once add sugar. Bring to a full rolling boil (one that cannot be stirred down). Boil hard for 1 minute, stirring constantly. Remove from heat; skim off foam with a metal spoon. Stir and skim for 5 minutes. Ladle into sterilized jars or glasses, leaving 1/2" space at top. Cover immediately with 1/8" hot paraffin. Cool; cover with lids. Store in cool, dry place.

Will keep 2 months in refrigerator without paraffin seal, but with lid.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

CHICKEN CHALUPAS

Serves 6 to 8

1 cooked chicken (4 lbs.)
Oil for frying
1 dozen tortillas
1 onion, chopped
1 1/4 pints (2 1/2 cups) sour cream
1 clove garlic, pressed
2 tablespoons chicken stock base (I use Spice Islands)
10 1/2 ounces mushroom soup, canned, condensed
4 ounces mild green chilies, canned
1 pound mild Cheddar cheese

Cut chicken meat into bite-sized pieces. Set aside.

Brown tortillas in oil for 30 seconds on each side. Tear tortillas into a casserole.

Mix all ingredients except chicken and cheese. Grate the cheese.

Layer chicken, cheese, and soup mix over tortillas.

Bake at 325° for 45 minutes.

This can be made a day ahead and reheated.

Janice Robison Liascos
Bel-Air, Calif. to Mills
Paris, France

DATE BARS

32 Bars

1 box (8 oz.) pitted dates
1 1/2 tablespoons lemon juice
3/4 cup butter, soft
1 1/2 cups sugar
3 eggs
1 teaspoon vanilla
1 1/2 cups flour, sifted
2 teaspoons baking powder
2 tablespoons milk
1 cup nut meats, chopped
Garnish:
Powdered sugar

Quarter dates, sprinkle with lemon juice. Reserve.

Beat butter; add sugar slowly; blend until creamy. Beat in one egg at a time. Add vanilla. Beat well. Resift flour with baking powder. Add to butter mixture in three parts, alternately with milk. Beat smooth after each addition. Flour dates and nuts. Fold in.

Bake in an 8" by 12" pan lined with freezer paper, shiny side up, in slow oven (325°) for almost an hour.

Cut into 1" by 3" bars. Dust with powdered sugar.

Anne McPherson Tracy
Darien, Conn. to Mills
Ridgefield, Conn.

MANGO ICE

Dissolve 3/4 cup sugar in 1 cup hot water. Add 2 tablespoons lemon juice and 1 tablespoon orange juice. Mix with 2 to 4 cups mashed mango (I buy canned mangoes from a gourmet food shop). Freeze. Serves 6 to 8.

Mary Garner Roussel
Inverness, Calif. to Mills
Keene, N.H.

SUPPER AFTER THE FAIR

GREEK CHILI
Steamed whole cauliflower, carrots, and green beans
SPINACH SALAD
Homemade bread
Red wine
GONE-WITH-THE-WIND CAKE
POTS DE CREME

* * * * *

GREEK CHILI

Serves 4
45 Minutes

1 pound lean ground beef
Salt and pepper
2 cans (6 oz. each) tomato paste, or 6 to 8 fresh tomatoes and 1 can tomato paste
2 1/2 cups skimmed beef stock
1 teaspoon oregano
1 teaspoon nutmeg
1/2 teaspoon hot pepper
1 large onion, chopped
3 cloves garlic, minced
1 eggplant, peeled, diced
Topping:
1/4 cup grated Romano or Cheddar cheese

Brown meat in one large flat patty in nonstick skillet over medium heat, on both sides. Break into chunks and season with salt and pepper.

Combine tomato paste, tomatoes, and beef stock; add to skillet. Stir in remaining ingredients. Simmer, covered, over low heat for 15 minutes. Uncover and simmer 10 minutes more or so — should be very thick. Serve in casserole. May be topped with cheese.

Mary Woods Bennet
Dean of the Faculty
Provost and Professor Emeritus
Mills College, 1935-1975
Berkeley, Calif.

SPINACH SALAD

Serves 4

2 quarts fresh spinach
1 pound lean bacon
2 hard-boiled eggs
5 scallions
3/4 cup garlic croutons
Dressing:
1/2 cup mayonnaise
2 teaspoons mustard
1/2 cup olive oil
1 tablespoon tarragon vinegar
1/8 teaspoon sugar
Salt and pepper to taste

Wash, drain, and tear spinach. Place in salad bowl. Chill.

Fry bacon crisp. Cool and crumble.

Chop eggs and scallions. Prepare croutons.

To serve, mix dressing and toss some with chilled spinach. Arrange bacon, eggs, scallions, and croutons over spinach. Pour remaining dressing over all.

Blythe Miller Grogan
Phoenix, Ariz. to Mills
Darien, Conn.

GONE-WITH-THE-WIND CAKE
(A light butterless cake)

Serves 6 to 8

3 egg yolks
1 cup sugar
2/3 cup cold water
1 1/2 cups sifted cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla
1 teaspoon lemon juice
3 egg whites

Beat egg yolks with electric beater until thick. Add sugar; continue to beat until very thick, then slowly add water. Continue to beat for 10 minutes.

Sift flour again. Sift 3 times with baking powder and salt. Mix flour with egg yolks by hand, gently, a tablespoon at a time. Add flavorings.

Beat egg whites until stiff but not dry. Pour yolk-flour mixture over whites a little at a time, folding in each portion.

Pour into a small tube pan (8 1/2" x 3 1/4"). Bake in slow 300° oven for 1 hour and 25 minutes.

If cake is to be split into layers and filled, a larger tube pan may be used.

Joan Clements Dale
Victoria, B.C. Canada to Mills
New York City

POTS DE CREME

Serves 8

2 cups heavy cream
4 egg yolks
5 tablespoons sugar
1/8 teaspoon salt
2 tablespoons sherry
(or orange liqueur)
Garnish:
Flaked coconut, almond slivers, or grated orange rind

Place cream in a saucepan and bring almost to a boil. Meanwhile, beat yolks, sugar, and salt until light and lemon-colored.

Gradually add cream to yolks, stirring with a wire whisk.

Place sauce in a double boiler; stir with a wooden spoon until custard thickens and coats spoon. Stir constantly while heating. Do not boil. When sauce is thick and sluggish, set in a basin of cold water. Stir in sherry or liqueur.

Pour into pots or demitasse. Refrigerate several hours.

This custard may be served over cake slices sprinkled with sherry, spread with raspberry jam, and topped with almonds to make a "Trifle."

Millicent Cooke Purdy
Niles, Mich. to Mills
Greenwich, Conn.

INDIAN SUMMER SUPPER

Brie with crackers
MOUSSAKA
Green salad with olives,
cherry tomatoes
POPPY SEED DRESSING WITH FRUIT
Hot Pita bread with butter
SHAHI TUKRA
Espresso coffee with lemon peel
Ouzo

* * * * *

MOUSSAKA

Serves 6 to 8
2 to 3 Hours
Prepare a day ahead

3 large eggplants, washed
1/3 cup margarine
Paprika
Salad oil
1 pound ground lamb
1 pound ground veal
2 large onions, chopped
2 cloves garlic, minced
1/2 cup packed soft bread crumbs (fresh)
1 teaspoon salt
Sauce:
4 tablespoons butter
6 tablespoons flour
3 cups milk
1 teaspoon nutmeg
2 cups sour cream
2 eggs
1/2 teaspoon salt
1 cup grated Parmesan cheese
Nutmeg

Cut unpeeled eggplant lengthwise into thin slices. Spread lightly with margarine on one side. Dust with paprika. Place on cookie sheet and brown on that side under broiler. Watch closely to prevent burning. Remove to racks.

Coat bottom of skillet with salad oil. Crumble meat into pan. Stir over moderate heat. Add onions, garlic, and bread crumbs. Cook until onion is soft and liquid reduced. Add salt.

Melt butter; blend with flour. Add milk slowly. Cook until thickened. Blend in nutmeg and sour cream. Remove from heat. Beat in eggs. Salt.

To assemble: overlap a third of eggplant in long shallow casserole. Cover with half the meat. Sprinkle with half the cheese. Repeat. Add layer of eggplant to top.

Spoon sauce over eggplant, easing some through to lower layer. Sprinkle with nutmeg. Refrigerate for one day.

Bake, uncovered, at 375° for 40 to 45 minutes, until top is lightly browned. Remove from oven. Do not overcook. Serve hot or cold.

Virginia Lane Steckmest
Houston, Tex.

POPPY SEED DRESSING WITH FRUIT

Serves 16

1 grapefruit
2 bananas
2 oranges
1 cantaloupe
2 cups grapes
1 fresh pineapple
2 pears
2 apples
1 cup dates, cut up
Poppy Seed Dressing:
1 cup sugar
1/2 teaspoon salt
1 teaspoon dry mustard
1 1/2 teaspoons paprika
1/2 cup vinegar
1 teaspoon grated onion
1 1/2 cups salad oil
2 tablespoons poppy seed

Section the grapefruit and oranges, peel and slice the cantaloupe, pineapple, apples, and pears. Mix with poppy seed dressing, reserving some to pass or put on the salad bar.

(Be sure to have a fruit of orange color – if not orange sections or cantaloupe, then peaches or unpeeled nectarines.)

To make dressing: mix all ingredients except oil and poppy seed in a blender. While blending add oil slowly, to ensure emulsification. Stir in poppy seed.

Helen Polis Kingsley
Houston, Tex.

SHAHI TUKRA (A Pakistani Dessert)

Serves 8
Prepare a day ahead

1 cup sugar
2 cups water
1/2 cup milk
1 cup heavy cream
1 teaspoon rosewater
1/2 teaspoon saffron
1-pound loaf firm white sliced bread
1 1/2 sticks butter (or less)
3 1/2 ounces sliced almonds

Note: Rosewater can be found at cheese stores or Chinese food shops.

Boil sugar and water to syrup. Cool. Mix and add the next four ingredients to the cool syrup.

Remove all bread crusts. Slice bread into triangles. Fry in small amount of butter on both sides until toasted golden brown. Drain both sides on brown paper.

Arrange in shallow serving desh. Sprinkle almonds on top. Pour syrup over everything. Keep cool.

Katharine Salter Mahmood
Madison, Wisc. to Mills
Mt. Carmel, Conn.

CURRY DINNER

ARITCHOKE QUICHE APPETIZER
MUSHROOM-WATERCRESS SALAD
CURRY I or II

RICE FOR A CROWD
CHUTNEY I or II
APPLE CAKE
CREME DE MENTHE GRAPES

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ARTICHOKE QUICHE APPETIZER

24 Squares

12 ounces marinated artichokes (2 jars)
2 small onions, chopped
1 clove garlic
4 eggs
6 saltines (or more)
Seasonings:
1 teaspoon lemon juice
Salt
Pepper
1/2 pound or 2 cups shredded Cheddar cheese
2 tablespoons parsley, chopped

Drain 2 or 3 tablespoons of oil from 1 jar of artichokes into a frying pan. Fry onions and garlic in this marinade.

Chop artichokes from both jars into 1/4" squares. Add to onions and garlic. Set aside.

Beat eggs. Crumble crackers and add to eggs. Add seasonings, cheese, and parsley.

Combine egg mixture with artichoke mixture. Adjust cracker crumbs to absorb all the oil. Pour into a lightly greased 9" x 9" metal pan.

Bake at 325° for 30 minutes. Cut into squares. Serve hot or cold.

Elizabeth Wright Clarke
Riverside, Conn.

MUSHROOM-WATERCRESS SALAD

Serves 6

1 tablespoon Dijon mustard
1/2 cup olive oil
1 1/2 tablespoons vinegar
1 1/2 tablespoons shallots, chopped fine
Salt and pepper to taste
1/2 pound fresh mushrooms
2 bunches watercress

Slice the mushrooms.

Beat oil and mustard together, until thick. Beat in remaining ingredients. Serve over mushrooms and watercress.

I INDIA CURRY

Serves 6

2 pounds lamb, mutton, or veal

Marinade:

- **2 1/2 teaspoons salt**
- **1/2 teaspoon black pepper**
- **2 tablespoons vinegar**
- **1 stick cinnamon**
- **3 tablespoons curry powder***
- **2 cloves garlic, crushed**
- **1 teaspoon fresh or 1/4 teaspoon powdered ginger**
- **2 teaspoons paprika (hot), or 2 red chili peppers, crushed, or cayenne to taste**
- **2 cardamom seeds, peeled**
- **1 cup coconut milk****

Sauce:

- **1/2 cup peanut oil or clarified butter**
- **1 large onion, chopped**
- **3 green peppers, chopped**
- **3 bay leaves**
- **1 cup coconut milk**
- **1 teaspoon lemon juice**

Condiments (choose):

- **Chutney**
- **Chopped peanuts**
- **Chopped crisp bacon**
- **Chopped hard-boiled egg**
- **Chopped banana**
- **Chopped onion**
- **Flaked coconut**
- **Raisins**
- **Yogurt**

Cut meat into chunks. Place in bowl with marinade mixture. Let stand overnight, or for at least 2 hours. Remove from refrigerator and return to room temperature. Remove meat from marinade. Drain on paper towel. Set aside.

Heat oil or butter. Sauté onion and green pepper. Stir. Add bay leaves. Cook 2 minutes. Add marinated meat. Cook for a few minutes. Add coconut milk (second cup). Cook until juices have been reduced by half.

Set aside until serving time. Add lemon juice. Heat. Serve with rice and condiments.

My cook in Madras showed me how to make this curry.

Adair Larson Pease
Fort Lewis, Wash. to Mills
New York City

***CURRY POWDER** (called Masala, in India):

Place ingredients in a blender with a little water. Mix, dry, and store.

- 3 ounces coriander seed
- 3 ounces turmeric
- 1 ounce dried ginger
- 1 ounce mustard seed
- 1 ounce black pepper
- 1/2 ounce peeled cardamom seeds
- 1/4 ounce dried chili pepper or cayenne, powdered
- 1/4 ounce cinnamon
- 1/2 ounce cumin

(As a variation, substitute paprika or mace or whole cloves for any of above.)

****COCONUT MILK:**

Frozen grated coconut meat can be used, although fresh is better. Punch holes in eyes of coconut, drain. Place nut in hot oven 5 minutes or otherwise crack shell. Cut white meat into pieces. Place in blender with 1 to 1 1/2 cups boiling water. Blend several minutes. Press milk out through finest sieve. Run hot water through pulp a second time. The third time send all milk through meat again. Press. Refrigerate.

II LAMB CURRY

Serves 4 to 6

1/2 cup flaked coconut
1/2 cup light cream
2 tablespoons honey
3 tablespoons butter
3 pounds lamb, cubed
1 medium onion, diced
1 to 2 teaspoons salt
1 1/2 to 2 tablespoons curry
2 teaspoons ginger powder
1 cup beef broth
2 tablespoons lemon juice
Pitted prunes
(4 to 6 per person)
1 can (11 oz.) mandarin oranges
1 cup sour cream, or plain yogurt

Combine coconut, cream, and honey. Reserve.

Brown lamb in butter; add onions, cook until wilted. Add salt, curry, ginger, broth, and lemon juice. Cook 2 minutes, stirring constantly. Cover and simmer 1 hour.

(Here the dish may be set aside to be reheated later.)

Stir in coconut and prunes, simmer 10 minutes. Add oranges and yogurt, simmer 10 minutes without boiling.

Serve with rice.

Joanne Winer Finn
New York City to Mills
New York City

RICE FOR A CROWD

Six cups
Serves 8 to 12

2 cups rice
1 teaspoon salt
4 cups boiling water
2 tablespoons butter

Preheat oven to 350°.

Place dry, unwashed rice, butter, and boiling water in a casserole or pan with a tight lid. Bake 40 minutes to 1 hour (depending on amount). Do not stir or peek.

Fluff with a fork just before serving.

Nancy Butts Whittemore
Newton, Mass. to Mills
Ridgewood, N.J.

Note: This can be done in varying amounts, being careful to measure accurately 1 cup rice to 2 cups boiling water.

Pilaf: Sauté rice in butter to light brown. Add 2 tablespoons minced onion per cup of rice. Use chicken stock in place of boiling water, or add 2 packages chicken bouillon to 2 cups water before mixing.

Curried Rice: Like pilaf but add 1 teaspoon curry with butter per cup of rice.

N.B.W.

I APPLE AND MANGO CHUTNEY

Makes about 1 quart
One week ahead

2 cups cider vinegar
1 lemon, seeded
1 clove garlic, chopped
5 cups peeled and chopped apples (or substitute 1 mango for 1 cup apples)
2 1/4 cups brown sugar
1 1/2 cups seeded raisins
3/4 cup chopped crystallized ginger
1 1/4 teaspoons salt
1/4 teaspoon cayenne pepper (optional)

With some of the vinegar as liquid chop lemon and garlic in blender.

Combine all ingredients and cook in a large kettle 20 minutes until fruit is tender.

Put in sterilized jars and let ripen a week before using.

An Atlanta native gave me this recipe.

Patricia Sieff Wennerholm
Minneapolis, Minn. to Mills
Atlanta, Ga.

II SOUTHERN GREEN PEACH CHUTNEY

Yield 4 to 5 pints
Make ahead

4 pounds (generous) hard green peaches or mangoes
2 quarts vinegar
2 pounds sugar (4 1/2 cups)
2 green chili peppers, diced (or 2 tablespoons dried)
2 tablespoons white mustard seed
1 1/2 cups raisins
1 clove garlic, minced
1 pound preserved ginger in syrup (or to taste)

Add vinegar to peeled cut fruit. Boil 20 minutes.

Combine sugar and 2 quarts water; boil to thicken to a syrup. Pour off most of the liquid from the fruit and add to syrup. Boil this until thick. (Keep the final 2 quarts of chutney in mind.)

Add the rest of the ingredients except ginger. Cook down 30 minutes.

Add chopped ginger and its syrup. Cook 20 minutes longer. Bottle. It improves in sun several days.

Patricia Sieff Wennerholm
Minneapolis, Minn. to Mills
Atlanta, Ga.

APPLE CAKE

Serves 16
Freezes well

3 cups flour
3 cups diced MacIntosh apples
1 cup chopped walnuts
2 cups sugar
1 teaspoon baking soda
2 teaspoons vanilla
1/2 teaspoon salt
2 teaspoons cinnamon
1 1/2 cups oil
(I use Crisco)
3 jumbo eggs
Topping:
Ice cream, whipped cream, cream cheese, or icing

Preheat the oven to 325°. Grease and flour a bundt pan.

Measure flour, peel and dice apples, chop and measure walnuts; set all aside.

Mix well in a **big** bowl sugar, soda, vanilla, salt, cinnamon, oil, and eggs. Add flour; mix. Add nuts; mix. Add apple; mix. Spoon evenly into prepared bundt pan (or 2 loaf pans 8" x 5").

Bake for 1 1/2 hours at 325°. Cool in pan 10 minutes. Loosen edges. Turn out on rack to cool further.

Serve with topping. It's easier to slice when frozen.

Michael Jefferson Davis
New Haven, Conn.

CREME DE MENTHE GRAPES

Divide a large bunch of seedless grapes into clusters. Wash and drain thoroughly. Dip each cluster into crème de menthe. Dust with powdered sugar. Place on baking sheet and set in freezer for 25 to 30 minutes at least, but not more than a few hours. Arrange on plate or tray with sprigs of mint. Serve immediately.

Anne Cattaneo
Los Altos Hills, Calif. to Mills
New York City

HALLOWE'EN CIDER PARTY

MULLED CIDER
PUMPKIN SEEDS
FESENJAN
CUBAN BLACK BEANS WITH SAUSAGE
CONFETTI RICE
GREEN GODDESS SALAD
Bread sticks
PERSIMMON PUDDING

* * * * *

MULLED CIDER

Serves 10
Make ahead

2 quarts sweet cider
8 sticks (3 in.) cinnamon
1 tablespoon whole cloves
1 teaspoon ginger root, minced
Extension:
2 more quarts cider

Bring cider and spices to a boil. Lower temperature and simmer 30 minutes. Cool, strain, and refrigerate in a glass jar, covered. Let it stand several days.

When ready to serve, add to fresh cider, bring to a boil. Serve in mugs.

PUMPKIN SEEDS

Carve the pumpkin. Rinse the seeds and put them in a 250 to 275° oven to dry out. Salt them. They taste good at Hallowe'en!

Katherine Lewis
Greenwich, Conn.

FESENJAN (Pomegranate Chicken)

Serves 6

1 large onion
4 tablespoons butter
1/2 pound walnuts, ground
3 cups water
2 tablespoons concentrated pomegranate syrup
1 apple, peeled and ground
1 cup sugar
1/4 teaspoon saffron
1 teaspoon salt, to taste
1/4 teaspoon pepper
Meat from 1 very well-cooked chicken

Chop onion very small and let it brown with some butter.

Add walnuts, water, pomegranate syrup, and apple. Bring to a boil. Let simmer, stirring occasionally, until walnuts are cooked and sauce looks brownish. Add sugar, saffron, salt, and pepper.

Cook until sauce is thick, almost 4 hours, stirring occasionally. Add chicken meat. Heat and serve.

Gilan Akbar Tocco
Teheran, Iran
New York City

CUBAN BLACK BEANS WITH SAUSAGE

Serves 8

Olive oil
3 onions, chopped
6 Italian sausages (hot preferred)
1 cup olive-capers-pimiento mix
Garlic, minced
Salt and pepper
2 pounds canned Cuban black beans
1/8 teaspoon baking soda
1/3 pound Cheddar cheese
Topping:
1 pint sour cream

Brown onions in oil, then add slices of sausage. Brown until done. Drain jar of olive mix and add 1 cup of mix to onions and sausage. Add garlic, salt, and pepper to taste. Drain the cans of black beans and add to mixture. Let simmer. Add baking soda. Simmer until thick; pour into pyrex dish, layer with cheese slices, covering top with cheese.

Heat in moderate oven for about 15 minutes. Serve hot with sour cream.

Frances Barrow
New York City to Mills
New York City

CONFETTI RICE

Serves 6 to 8

1/2 cup (1 stick) butter
1 1/2 cups converted rice
3 cups hot bouillon
1/2 teaspoon MSG (I use "Accent")
3/4 cup chopped parsley
1 cup diced carrots
1/2 cup sliced scallions
1 cup sliced celery

Melt butter in skillet, add rice and cook 3 to 5 minutes.

Make chicken or beef bouillon; put in casserole, then add browned rice. Cover; bake 45 minutes in 350° oven. Add vegetables for last 10 minutes. Holds well.

Barbara Ganteaume Bankart
Piedmont, Calif. to Mills
Southbury, Conn.

GREEN GODDESS SALAD

1 Pint

1 1/3 cups mayonnaise (I use Hellmann's)
1/2 cup heavy cream
2 tablespoons grated onion
2 tablespoons minced parsley
1 teaspoon salt
3 tablespoons wine vinegar
Anchovy paste or Roquefort
Salad greens

Whip cream; mix all ingredients, adjusting amount of anchovy paste or roquefort cheese to taste. Keep in refrigerator. Serve over tossed greens.

Barbara Ganteaume Bankart
Piedmont, Calif. to Mills
Southbury, Conn.

PERSIMMON PUDDING

Serves 6

1 cup persimmon pulp*
1 cup sugar
1 egg
1 cup buttermilk (shy)
1 teaspoon baking soda
Pinch salt
2 tablespoons butter, melted
1 cup flour
1 teaspoon cinnamon
Topping:
Whipped cream
Whole pecans

***Can substitute canned pears, drained, pureed**

Mix pulp, sugar, egg, milk with soda in it, salt, and butter. Stir in flour and cinnamon a little at a time.

Heavily grease a 1-quart pudding mold or round soufflé dish and put this pan into a larger pan with hot water about half way up on the pudding pan. Cover with lid of larger pan.

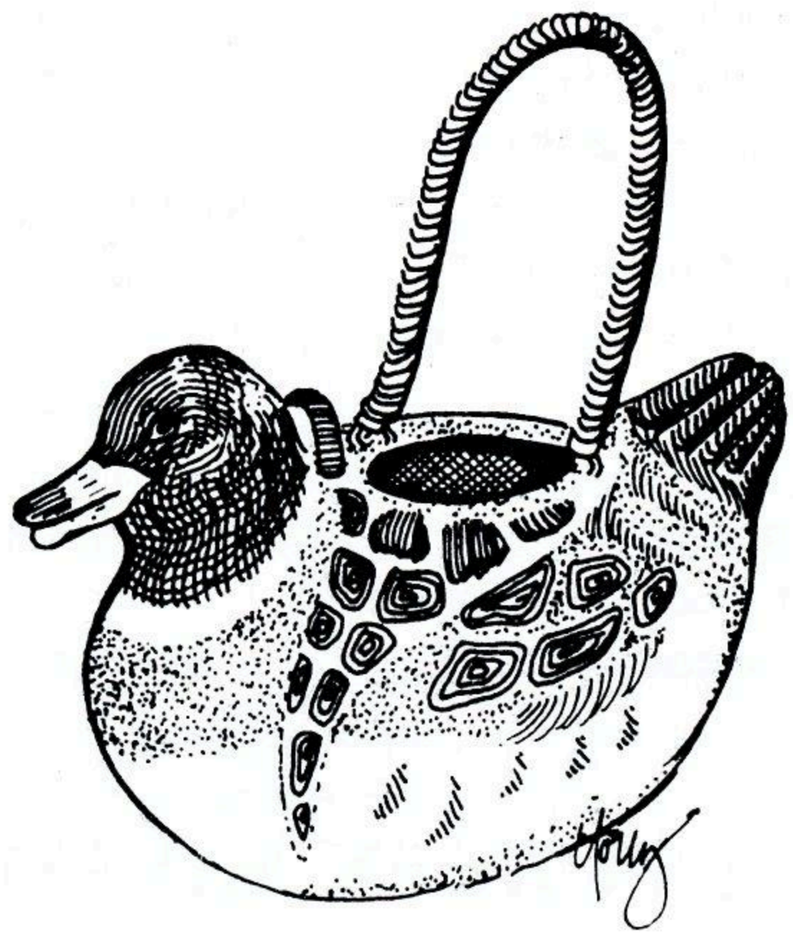
Steam at 350° for 2 hours. Remove the lid and give it 10 minutes more. Let it stand for a few minutes before unmolding.

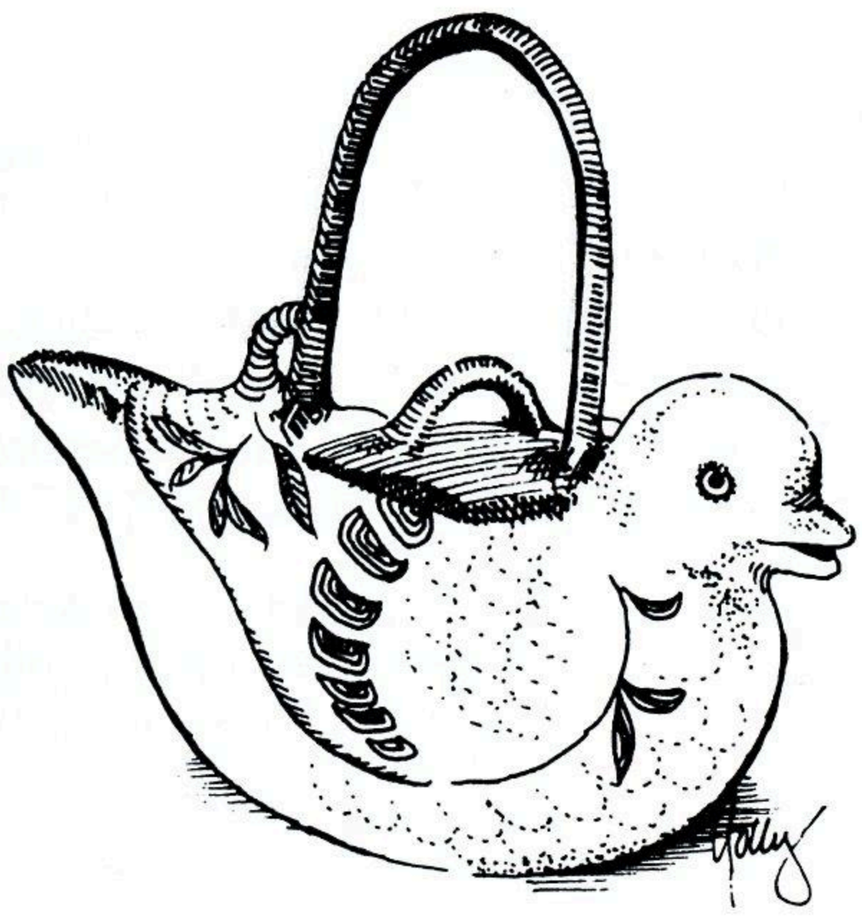
Serve with whipped cream and pecans.

This is a specialty of my mother's.

Melinda Eve Vaprin
Indianapolis, Ind. to Mills
New York City

NOVEMBER





BOARD MEETING LUNCH
SADIE HAWKINS DAY SUPPER
TAILGATE PICNIC
THANKSGIVING

NOVEMBER FIRST WEEK

LUNCHEON MEETING

10:00 A.M.

Coffee

LINDA'S GERMAN COFFEE CAKE

12:30 P.M.

OLLIE'S TURKEY SALAD

Olives

Crescent rolls

OLLIE'S CARAMEL SQUARES

LINDA'S GERMAN COFFEE CAKE

2 Loaves

1 stick (1/2 cup) each butter and margarine
2 cups sugar
3 eggs
1 teaspoon vanilla
1 teaspoon almond extract
1 can (13 oz.) evaporated milk
3 1/2 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
Filling:
1/2 cup sugar
1/4 cup (scant) cinnamon
1 cup chopped pecans

Cream butter, margarine, and sugar. Add eggs and flavoring. Alternate milk and dry ingredients into the batter.

Pour some batter into a large greased and floured angel food tube pan or two loaf pans or bundt pan. Dot butter around and sprinkle some filling over batter. Repeat till used up. Marble the filling by stirring with a knife.

Bake at 350°. Time depends on pan. Angel food pan takes 50 to 60 minutes. Test with straw. Should be moist but not doughy.

Marjorie Miles McClelland
New Lisbon, N.Y.

OLLIE'S TURKEY SALAD

Serves 16

6 cups cooked, cubed turkey (use frozen turkey roll, both white and dark meat)
3 cups celery, chopped
2 cups mayonnaise
1/2 cup chili sauce
1/4 cup green pepper, chopped fine
1/4 cup chopped parsley
Salt and pepper to taste
Garnish:
Capers

Mix all ingredients together.

Place on bed of lettuce and garnish with capers.

Serve with Pillsbury crescent rolls; follow directions on can, but spread butter on separated squares before putting in oven.

Jane Baerwald Aron
New York City to Mills
New York City

OLLIE'S CARAMEL SQUARES

32 Squares

1 stick butter
1 cup light brown sugar
1 egg
1 cup sifted flour
1 teaspoon baking powder
1 teaspoon vanilla
1 cup pecans, chopped fine
1/2 teaspoon salt

Put butter and sugar in sauce pan over heat. Stir until very smooth. Cool.

Add unbeaten egg. Sift in flour, baking powder, and salt. Add vanilla Mix until very smooth.

Put in greased 9" x 9" pan. Bake in 325 to 350° oven for 20 to 25 minutes. (If you overcook them they won't be chewy.) Cool, then cut into squares.

Jane Baerwald Aron
New York City to Mills
New York City

SADIE HAWKINS DAY SUPPER DANCE

CRAB DELIGHT APPETIZER
HUNGARIAN GOULASH
Noodles
Jerusalem artichoke, buttered
Cucumber salad
Red wine
PUMPKIN CAKE

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CRAB DELIGHT APPETIZER

Serves 12 to 16

1 1/2 envelopes gelatin
3 tablespoons cold water
1 can (10 1/2 oz.) cream of mushroom soup
8 ounces cream cheese at room temperature
1 cup mayonnaise
1 cup celery, minced (or water chestnuts)
1 small onion, grated
1 cup (7-oz. can) crab
Ripe pitted olives

Soak gelatin in cold water. Combine with can of soup that has been slightly heated. Add cream cheese to mayonnaise; slowly add warm soup-gelatin mixture so it all stays smooth. Add all other ingredients except olives.

Put into a lightly oiled 6-cup ring mold; chill for several hours or overnight. When ready to serve, unmold, fill center with olives and surround with crackers.

Susan Swan
Berkeley, Calif. to Mills
New York City

HUNGARIAN GOULASH

Serves 4
Freezes well

2 tablespoons paprika
2 cups lean stewing beef (1 1/3 lbs.) cut into cubes
2 pounds onions, sliced
Tomato juice
Salt
Pepper

Heat the paprika until it smokes, then add sliced onions. (You'll need a good sized iron pot or porcelain-on-iron casserole.) Brown well, reducing liquid.

Add the meat and again brown well.

Cover and stew for 2 hours, adding tomato juice as needed to avoid drying. Add salt and pepper to taste.

This is a recipe given me by a Hungarian friend.

Joan Ely Gildemeister
Carmel, Calif. to Mills
Washington, D.C.

PUMPKIN CAKE

Serves 8 to 10
Prepare a day ahead

1 package spice cake mix
2 cups pumpkin
2 teaspoons soda
2 eggs
1/3 cup water
Topping:
2 tablespoons brown sugar
2 tablespoons cornstarch
1 cup orange juice
1 package (9 oz.) mince-meat, broken up
1 tablespoon grated orange rind
1 cup chopped walnuts
1 pint heavy cream, whipped
1 1/2 teaspoons rum

Combine first 5 ingredients in a large bowl. Beat 30 seconds at low speed. Beat 4 minutes at medium speed. Pour into 2-quart ring mold or bundt pan.

Bake at 350° for 50 minutes. Cool 10 minutes before removing from pan.

For topping: Mix brown sugar and cornstarch in saucepan, gradually stir in orange juice, then mincemeat. Cook until thickened. Remove, add orange rind and walnuts. Cool.

Beat cream to soft peaks, stir in nuts, add mince-meat mixture. Ripen in refrigerator overnight.

Janice Robison Liascos
Bel-Air, Calif. to Mills
Paris, France

add to topping

TAILGATE PICNIC

Green olives
EGGS STUFFED WITH
CHICKEN LIVERS
Hot bouillon in thermos

PUFF SHELLS, with
LOBSTER SALAD FILLING
SOUTHERN PECAN TARTS

* * * * *

EGGS STUFFED WITH CHICKEN LIVERS

Serves 8 to 10

4 to 6 tablespoons chicken fat (or butter)
1 cup minced onion
1/2 pound chicken livers
10 to 12 hard-cooked eggs, peeled
1/4 teaspoon nutmeg
Salt and pepper to taste
Topping and garnish:
Sieved egg yolks
1/3 cup minced red onion
Parsley

Heat 3 or 4 tablespoons fat in skillet and cook onion until wilted and golden. Remove with slotted spoon and set aside; leave fat in pan.

Add chicken livers and cook, turning frequently, until lightly browned and cooked. They should be pink inside. Don't overcook, or they will be grainy and dry.

Split peeled eggs in half lengthwise and remove yolks.

Put livers, cooked onions, and 2 whole eggs through food grinder. Blend well. Add nutmeg, salt, and pepper to taste and up to 2 tablespoons of remaining fat. Chill thoroughly.

I find the yolks left over often, so I throw 3 or 4 into the mixture as I grind, or substitute more yolk for one egg. I mash only 6 or so yolks for sprinkling at the end.

Stuff white halves with chopped liver mixture, rounding. Arrange eggs on platter.

Mash yolks with fork and sieve onto stuffed eggs. Sprinkle with red onion and garnish centers of eggs and around platter with parlsey.

Janis Lynn Pforsich
Pittsburgh, Penn. to Mills
New York City

PUFF SHELLS

Serves 6

2 eggs, unbeaten
1/2 cup flour
1/4 teaspoon salt
1/2 cup water
1/4 cup butter

Be sure eggs are at room temperature. Grease baking sheet. Set oven at 425°.

Sift flour. Add salt.

Combine water and butter in deep 3-quart saucepan. Bring mixture to vigorous boil over medium heat. Turn heat low. Add flour all at once. Beat fast with wooden spoon until mixture leaves pan. Remove from heat. Add eggs one at a time. Beat well. Drop by large tablespoonsful on baking sheet 2 inches apart.

Bake at 425° for 30 minutes. Cool. Cut off tops with sharp knife and fill with Lobster Salad.

Wilma Buchanan Murphy
Michigan City, Ind. to Mills
Darien, Conn.

LOBSTER SALAD FILLING

2 to 2 1/2 cups lobster meat
1 cup mayonnaise (about)
1 large shallot, chopped
1 teaspoon Worcestershire
2 cups chopped celery
2 teaspoons capers
6 lettuce leaves

Mix lobster with mayonnaise, shallot, and Worcestershire sauce. Chill.

Add celery and capers before serving.

Fill puff shells with lobster salad. Add lettuce leaf. Slip into plastic bag to carry.

Elizabeth Hull Spaght
Anaconda, Mont. to Mills
Southbury, Conn.

SOUTHERN PECAN TARTS

Serves 12

1/2 cup sugar
(half brown, half white)
1/2 stick butter
1 teaspoon yellow corn meal
3 eggs
1 cup light corn syrup
(I use Karo)
1 cup pecans
Vanilla
Pinch of salt
12 unbaked tart shells
(I use Oronoque
Orchards')

Save a few of the perfect pecan halves to use on the tops. Dice the others.

Mix ingredients and pour into the unbaked tart shells.

Bake at 325 to 350° for 25 minutes.

Fay McDearman Keogh
Norwalk, Conn.

THANKSGIVING DINNER

Avocado-grapefruit cocktail
Celery with olives
ROAST TURKEY, SAUSAGE STUFFING, AND GRAVY
BAKED MUSHROOMS
OYSTER CASSEROLE
BRUSSELS SPROUTS WITH GRAPES
SUPER-EASY POTATO CASSEROLE
Tossed greens with radishes, French dressing
Chilled Chablis
TAIT PUMPKIN PIE

* * * * *

ROAST TURKEY

Serves 16

18-pound turkey hen, fresh-killed
2 tablespoons salt
8 cups stuffing (directions follow)
1 cup sweet butter
1/2 cup wine
1 cup boiling water
Bacon or sausage grease

Sausage stuffing:
1 pound link sausage
1/4 cup sausage drippings
1 large onion, chopped
1 1/2 cups diced celery
1 can (8 oz.) water chestnuts, diced
2 small carrots, grated
1 cup crushed corn chips
1 1/2 teaspoons Fines Herbes
1 package (8 oz.) corn bread stuffing
3 tablespoons turkey liver, chopped, or liver paté
1/4 pound butter, melted
Hot water to moisten
2 teaspoons salt
Pepper to taste
3 cups fresh bread, diced

Giblet Gravy:
3 cups giblet water
1/2 cup flour
1 1/2 cups water
Salt
Pepper
Giblets, cooked and chopped

Several days in advance order dressed turkey. Before cooking, bring it to room temperature.

Salt inside of bird. Stuff body and neck loosely. Skewer neck skin to back and turn wings under, or with a soft string, tie wings to body. (Make a noose in the center of a yard-long string, tighten around neck skin at under side. Cross the ends of string over wings, around under body and back up to twist around legs and tail. Tie there. Loosen string against breast bone.) Rub bird all over with sweet butter. Place in a high-sided roasting pan. Cover with a sheet of aluminum foil. Bake at 325° for 5 hours and 15 minutes, using a bulb baster to baste with water, butter, and wine every half hour. Add a little bacon or sausage grease for last 2 bastings. Remove foil for last half hour.

When turkey is done (poke a finger into leg, or wiggle leg — it may take a little more time), remove from oven and let stand 15 minutes before carving.

To prepare stuffing: Remove casings from sausages. Cook onion and sausage in sausage grease, chopping sausage as it browns. Drain, return 1/4 cup drippings.

In a large bowl assemble all ingredients, except hot water and bread crumbs. Moisten lightly with hot water, adding fresh bread alternately. Keep stuffing fluffy. Taste for salt and sausage flavor and pepper. Extra stuffing may be cooked in a separate pan.

To prepare gravy: Add giblet water or other water to the bottom of the turkey roaster after bird is removed. Scrape and stir. Shake flour with water in a covered pint jar. Add slowly to liquid in roaster, stirring over low heat. Cook to thin gravy, adding more water if needed. Season with salt and pepper. Add giblets and cook down. Serve in gravy boat.

BAKED MUSHROOMS

Serves 6 to 8
Prepare a day ahead

15 to 20 large mushrooms
3 ounces cream cheese, softened
1/4 cup Parmesan cheese, grated
2 tablespoons butter or milk
1/3 cup butter, melted
Parlsey

Remove mushroom stems. Wipe caps with a damp cloth.

Cream together cheese and butter (or milk); stuff mushroom caps. Arrange in baking dish and cover. Let stand overnight.

Next day, heat oven to 350°. Pour melted butter over each mushroom and bake until lightly browned – takes at least half an hour.

Place around turkey. Decorate with parsley.

Joanne Winer Finn
New York City to Mills
New York City

OYSTER CASSEROLE

Serves 8
30 Minutes

1 1/2 quarts oysters
1/2 cup butter, melted
2 tablespoons cream
4 ounces seasoned stuffing bread (I use 1/2 package Pepperidge Farm Herb Stuffing)
Salt
Pepper

Drain oysters, reserving liquid.

Butter a 2-quart casserole generously. Sprinkle seasoned bread crumbs on bottom. Add a layer of oysters; sprinkle with salt and pepper. Add 1 tablespoon cream and 1 tablespoon oyster liquid.

Repeat this layer once only. Sprinkle top layer with remaining crumbs and butter.

Bake at 350° for 1/2 hour until brown on top. Do not overcook, as oysters toughen when overdone. Should be moist.

Clara Wheeler Ellis
Pasadena, Calif. to Mills
Claradan Farms, Dogue, Va.

BRUSSELS SPROUTS WITH GRAPES

White wine
1 pound fresh or 1 package frozen brussels sprouts
3/4 cup white seedless grapes (fresh or canned)
Butter
Salt and pepper

Cook brussels sprouts using wine as part of the cooking liquid. Drain.

Add grapes. Season with butter, salt, and pepper. Heat through.

This is especially good with chicken or turkey.

Victoria Fraser Lewis
Glendale, Calif. to Mills
Greenwich, Conn.

SUPER-EASY POTATO CASSEROLE

Serves 12

1 can (10 3/4 oz.) cream of potato soup
1 can (10 3/4 oz.) cream of celery soup
1 cup milk
8 ounces dairy sour cream
2 pounds frozen hash brown potatoes
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 pound sharp Cheddar cheese, grated

Mix the soups and milk. Add potatoes, salt, and pepper.

Grease a 9'' x 13'' pyrex pan (3-quart). Fill with potato mixture.

Bake at 350° for 1 1/2 hours. Add grated cheese topping after 1 hour.

This goes well with any meat.

Can be made ahead and reheated.

Marjorie Gould Roper
Orange, Calif. to Mills
Tucson, Ariz.

TAIT PUMPKIN PIE

For 4 pies
(9 inch)
Prepare 3 or 4 days ahead

4 cups canned pumpkin
1 cup (2 sticks) butter
8 tablespoons flour
2 1/3 cups thin cream
2 1/3 cups white sugar
1 cup molasses
Grated peel of 2 oranges
3 1/3 teaspoons cinnamon
3 1/3 teaspoons ginger
1/3 teaspoon cloves
1/3 teaspoon allspice
1/3 teaspoon mace
2/3 teaspoon salt
10 eggs
4 teaspoons rum
4 teaspoons brandy
Later:
1/2 cup rum
1/2 cup brandy
Garnish:
Whipped cream
Chopped nuts

Measure pumpkin and set aside. Soften butter.

In a heavy pot, cream together butter and flour.

Mix spices with sugar. Place pumpkin, cream, molasses, sugar, spices, and orange peel in the pot with butter-flour mixture. Heat to bubbling hot, stirring often. Take off heat.

Beat eggs well with liquor. Add 2 large spoonfuls of the hot mixture to eggs. Then gradually work eggs into hot mixture, being careful not to cook the egg. Bring to bubbling hot again, stirring. Stir and cook 2 minutes. Set aside to cool.

When cool, stir in rum and brandy. Age in a cool place at least 3 or 4 days before proceeding. It keeps well in the refrigerator and freezes well.

Fill uncooked pie shells generously. Bake in a 450° oven for 10 minutes, then 350° until crust is done (about 30 minutes).

Top with or pass the whipped cream. Top with nuts also if you wish. This may be served as a pudding, without cooking.

Elizabeth Tait Boultbee
Greenwich, Conn.

DECEMBER

PHEASANT DINNER
DUCK DINNER
YULE LOG PARTY
NEW YEAR'S EVE LATE SUPPER

DECEMBER FIRST WEEK

PHEASANT DINNER

WATER CHESTNUTS IN BACON
Chicken Liver Paté
PHEASANT MODESTO
Wild rice
CARROT PUDDING
Slivered parsnips, buttered
CRANBERRY-ORANGE SALAD
Rolls
Quince jelly
Cabernet Sauvignon
CHERRY CHEESE CAKE
MINISTER'S WIFE'S KALUA

WATER CHESTNUTS IN BACON

Cut a bacon slice into 3 parts. Divide a water chestnut into 2 pieces. Wrap the chestnut pieces in the bacon parts. Skewer with a toothpick. Repeat for more. Broil 6 minutes. Cool slightly before serving.

PHEASANT MODESTO

Serves 4

Butter
Garlic salt
2 pheasants
1 tablespoon brandy
5 to 6 ounces beef consommé
5 to 6 ounces red wine
(I use Paul Masson "Cabernet Sauvignon")
1 teaspoon lemon juice
Salt
Pepper
Mushrooms, sliced

Quarter the pheasants (or halve Cornish game hens). Brown in butter seasoned with garlic salt.

Add a tablespoon or so of brandy and bring to a vigorous boil. Add consommé, wine, lemon juice, salt, and pepper. Cover and simmer about 1 1/2 hours.

Add sautéed mushrooms before serving.

Edith Stebbins Jennings
Berkeley, Calif. to Mills
Modesto, Calif.

CARROT PUDDING

Serves 4 to 6

10 medium-sized carrots
2 tablespoons grated onion*
2 tablespoons butter
1 tablespoon flour
1 tablespoon sugar
1 cup hot milk
Salt and pepper to taste
Bread crumbs

***Can be made without onions. If so, add 1/2 tsp. cinnamon, 1/2 tsp. ground ginger 1/4 tsp. nutmeg**

Cook carrots until tender; drain and mash.

Sauté onion in butter until golden brown, add flour, stirring constantly. Add salt and pepper. Gradually add milk. Sprinkle with sugar. Cook until slightly thickened. Combine with carrot puree and pour into buttered casserole. Cover with bread crumbs. Dot with butter. Bake at 350° for 30 minutes.

Josephine Holzman Demuth
Helena, Mont. to Calif.
Harrison, N.Y.

CRANBERRY-ORANGE SALAD

Serves 12

2 cups raw cranberries
1 cup celery (or carrots) cut up
2 oranges, peeled and cut up
3 apples, unpeeled and cut up
2 cups sugar (or less)
2 packages Cherry Jello (3 oz. each)
3 cups boiling water (scant)
1/2 cup walnuts, chopped

Grind cranberries, celery (or carrots), apples, and oranges in meat grinder, or chop in food processor. Add sugar and mix. Let stand.

Dissolve Jello in water in a 8-inch-square pyrex dish. Chill until partially set.

Add cranberry mixture and nuts. Chill until firm. Cut into squares. Serve with mayonnaise.

White grapes are also good in this.

Sonja Norman Marshall
Los Altos, Calif. to Mills
Norwood, N.J.

CHERRY CHEESE CAKE

Serves 6 to 8
Do ahead, except fruit

Crust:
- **1 1/2 cups rolled graham crackers**
- **3 tablespoons butter, melted**
- **3 tablespoons sugar**

Blend all ingredients and press into a 10" pan.

Filling:
- **1 pound cream cheese (2 large packages)**
- **1/2 cup sugar**
- **1 teaspoon vanilla**
- **Rind of 1 lemon**
- **1 tablespoon lemon juice**
- **2 eggs, separated**

Bring cream cheese to room temperature. Mix all ingredients except egg whites in medium-sized bowl. Beat on medium speed until blended.

Beat egg whites and fold into mixture.

Pour into graham cracker crust. Bake 30 minutes in a 300° oven.

Second Layer:
- **1 cup sour cream**
- **1 tablespoon sugar**
- **1 tablespoon vanilla**

Mix ingredients and pour or spread over top of cake. Return to oven for 10 minutes. Remove, cool, then refrigerate until thoroughly chilled.

Topping:
- **Fresh strawberries or 1 can cherry pie filling, or Blueberry Glaze (next recipe)**

Can be topped with strawberries, or cherry pie filling, or blueberry glaze.

Sonja Norman Marshall
Los Altos, Calif. to Mills
Norwood, N.J.

BLUEBERRY TOPPING: 1 can (14 1/2 oz.) blueberries, drained. Retain juice. Combine 2 tablespoons cornstarch with 1/2 cup sugar; add to juice of blueberries, cook until thick, stirring. Add juice of 1 lemon. Cool. Fold in berries and spread on top of cheesecake. Refrigerate.

Jean Currin Jenkins
Lorane, Ore. to Mills
Hillsboro, Ore.

MINISTER'S WIFE'S KALUA

About 12 ounces
2 weeks ahead

- **4 tablespoons instant coffee (Yuban is best)**
- **3 cups sugar**
- **4 cups water**
- **2 cups vodka**
- **3 teaspoons vanilla**

Mix coffee, sugar, and water. Simmer for 2 hours. Cool overnight.

Add vodka and vanilla. Stir well. Bottle and age for 2 weeks.

Frances Vail Luther
Atascadero, Calif. to Mills
Phoenix, Ariz.

DUCK DINNER

CAVIAR CANAPES
Green olives
ROAST DUCKLING
APPLE-SWEET POTATO CASSEROLE
Snow peas, steamed
Green salad with green onions
NEWPORT ORANGE MERINGUE
DATE DROP COOKIES

* * * * *

CAVIAR CANAPES

Makes about 16 canapés

1 cup sour cream
4 shallots, diced
4 tablespoons snipped parsley
1 jar (3 1/2 oz.) lumpfish caviar
Melba toast crackers

Mix sour cream with shallots and parsley. Place in a bowl and chill.

Chill the jar of caviar. Serve sour cream and caviar in separate bowls and provide a basket of crackers.

At Christmas I take a jar of the sour cream mix and a jar of caviar as a gift to a friend or hostess.

Laura Bucknell Knudsen
Norwalk, Conn. to Mills
New York City

ROAST DUCKLING

Serves 2

1 duckling (4 to 5 lbs.)
Grated rind of
1 orange
1 1/2 cups stuffing mix
Sauce:
1/3 cup sherry or red wine
1/3 cup tomato catsup
1/3 cup orange marmalade

Thaw duckling. Add orange rind to stuffing. Stuff the neck of the duckling loosely.

Place in a roasting pan. Do not cover. Do not add water. Roast 2 1/2 hours at 325° to 350°. Skin will be crisp and brown. There should be no fat under the skin when duck is done. Prick skin with fork to let fat out.

Heat sauce ingredients in a small saucepan. Duck sauce is good with game or chicken, if currant jelly is substituted for orange marmalade.

Christianna Semmes Krementz
Victoria, B.C., Canada to Mills
Morristown, N.J.

APPLE-SWEET POTATO CASSEROLE

2 cups boiled sweet potatoes or yams, cut in 1/4 inch slices
1/2 cup brown sugar
1 1/2 cups sliced apples
4 teaspoons butter
1 teaspoon salt

In a buttered baking dish put one layer of potatoes and one layer of apples. Sprinkle with sugar and salt. Dot with butter.

Repeat until ingredients are used.

Bake in a moderate (350°) oven for 1 hour.

NEWPORT ORANGE MERINGUE

Serves 8
30 Minutes

2 cups milk
2 egg yolks
1/2 cup sugar
1/3 cup cornstarch (6 tablespoons)
4 small oranges, peeled, seeded, and sliced, or 1 can (11 oz.) mandarin oranges, drained
1/4 cup sugar
2 egg whites
2 tablespoons sugar

Make custard by combining milk, egg yolks, sugar, and cornstarch in a saucepan. Bring to a boil over moderate heat, stirring constantly. Cook until thick – about 1 (full) minute. Mixture must be stirred vigorously to prevent lumping. Cool slightly.

Arrange orange slices in the bottom of a 2-quart casserole. Sprinkle with sugar. Cover with custard mixture. Chill.

Make meringue by beating egg whites with 2 tablespoons sugar until stiff peaks form. Spread over custard. Brown in 375° oven for about 10 minutes. Best cooked just before serving.

Mary Sudman Donovan
Green River, Wyo. to Mills
Montclair, N.J.

DATE DROP COOKIES

4 Dozen

1/2 cup butter
1 cup sugar
2 eggs
1/3 cup milk, or more
2 cups sifted flour
1/2 teaspoon salt
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon vanilla
2 cups old-fashioned oatmeal
1 cup dates, cut up
1 cup raisins
1 cup chopped nuts

Mix ingredients in order given.
Drop by spoon onto greased or waxed baking sheet.
Bake at 375° for 10 to 12 minutes.

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

YULE LOG PARTY

CHRISTMAS EGGNOG
Precooked ham, sliced, with party rye
Turkey, sliced, with Italian bread
Herbed mayonnaise spread
Raw chilled carrot, celery, and zucchini strips, seasoned salt
Corn chips with avocado-cream cheese dip
Fresh fruit basket
TRAYS OF CHRISTMAS COOKIES

* * * * *

CHRISTMAS EGGNOG

QUICK RECIPE:

Serves 8

1 quart dairy eggnog mix
8 ounces whiskey
3/4 ounce rum
1 cup heavy cream, whipped stiff
Nutmeg

Add whiskey and rum to the dairy mix. Fold in whipped cream. Chill.

Fill punch cups. Dust with nutmeg.

TRADITIONAL RECIPE:

Serves 20

12 egg yolks, beaten light
1/2 pound sugar
1 quart milk
1 fifth whiskey
1 ounce rum
1 quart heavy cream, whipped stiff
Nutmeg

Beat sugar into beaten egg yolks. Stir in milk, whiskey, and rum. Chill 3 hours.

Pour into punch bowl. Fold in whipped cream. Chill 1 hour.

Dust with nutmeg. Keep additional nutmeg on the punch bowl tray.

Kirk Miles
Old Greenwich, Conn.

ALMOND PASTE

1 Pound (approximately)

1/2 pound blanched almonds
2 egg whites
1 3/4 cups confectioners' sugar
Few drops lemon juice

Grind nuts **very fine**. Set aside.

Beat egg whites until foamy; stir in sugar gradually. Add nuts and knead until smooth and creamy. If too stiff, add lemon juice by the **drop**. Let stand 24 hours before shaping or rolling.

Jean Logan Henderson
Spokane, Wash. to Mills
Orinda, Calif.

MACAROONS

12 to 14 Large

1/2 above recipe Almond Paste (slightly more than 1/2 pound)
2 cups sugar
1 egg white
2/3 cup diced almonds
2 tablespoons flour
1/3 cup confectioners' sugar

Place almond paste in a bowl, add sugar and mix with fingers. Add egg white and continue mixing. Add diced almonds.

Combine flour and sugar and sift them onto a kneading board. Knead, gathering up the sugar and flour, to make a stiff dough. Roll this up into a thick cookie roll (2 inches across). Cover and let stand at least 30 minutes.

Set oven to 300°. Cover cookie sheet with typing paper. Slice macaroon roll into 3/4-inch-thick wheels. Round out and place well apart on paper (makes 3 1/2-inch size).

Just before baking, pat tops with wet fingers. (Water will produce a glaze.) Bake 25 to 30 minutes or to a light pinkish-tan color. They should be done but not too dry — slightly chewy.

Place paper with macaroons on a wet cloth for 5 minutes. Remove macaroons. Dry upside down. Store in a dry tin.

MARZIPAN DECORATIONS: Roll almond paste into fruit or vegetable shapes and touch with food coloring. Place on cakes or serve as edible decoration on a tray of sweets. Refrigerate or serve. (To keep, marzipan shapes should be glazed with a very heavy sugar syrup.)

CHRISTMAS COOKIES

Makes 6 to 7 dozen

First mixture:
- 4 squares unsweetened chocolate
- 2 tablespoons butter
- 1/2 cup sugar
- 1 egg
- 1/2 cup milk

Melt chocolate and butter together. Add sugar and egg; then add milk, stirring well. Cook until thick, about 4 minutes, stirring constantly. Let cool.

Second mixture:
- 3/4 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 1 cup milk
- 3 1/2 cups flour
- 4 teaspoons baking powder
- Pinch of salt
- 1 cup each: raisins, chopped nuts, chopped dates

Cream butter and sugar together; add eggs; add milk and dry ingredients alternately. When mixed well, add First Mixture, stirring all ingredients together well. Then stir in raisins, nuts, and dates.

To cook: drop from a teaspoon onto cookie sheets. Bake in 350° to 375° oven for 10 to 12 minutes.

When cool, ice with Seven-Minute Icing.

Seven-Minute Icing:
- 2 egg whites
- 1 1/2 cups sugar
- 1/8 teaspoon salt
- 1/4 teaspoon cream of tartar
- 1/2 cup cold water
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla

Mix all ingredients together in top of double boiler. Cook over boiling water, beating all the time, until mixture is stiff – about 7 minutes.

This is my great-grandmother's recipe.

Katie Dudley Chase
Terre Haute, Ind. to Mills
Westport, Conn.

OLD-FASHIONED BUTTER COOKIES

6 Dozen

- 1 cup softened butter
- 1 cup sugar
- 1 egg
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons orange juice
- 1 teaspoon vanilla

Cream butter, sugar, and egg until fluffy. Beat in flour, baking powder, orange juice, and vanilla. Chill 2 to 3 hours, until firm enough to roll.

Preheat oven to 400°. Roll out dough on floured surface to one-eighth to one-fourth inch thickness. Cut out with cookie cutters. Place on ungreased cookie sheet.

Bake near center of oven for 6 to 10 minutes or until golden brown on edges. Cool on wire rack.

Elaine Young Wolf
Oklahoma City, Okla. to Mills
Riverside, Conn.

CANDY CANE COOKIES

Makes 2 dozen

1 cup (1/2 lb.) soft shortening
1 cup sifted confectioners' sugar
1 egg
1 1/2 teaspoon almond extract
1 teaspoon vanilla
2 1/2 cups flour
1 teaspoon salt
1 1/2 teaspoon red food coloring
1/2 cup peppermint candy, crushed
1/2 cup sugar

Mix shortening, sugar, egg, and flavoring together.

Sift salt with flour. Add to first mixture. Divide batter in half. Add red food coloring to first half and an equal amount of water to second half so both will have the same consistency.

Roll a teaspoon of each color by hand into a 4-inch strip. Twist into candy cane. Bake about 9 minutes at 375°.

Sprinkle warm cookies with 1/2 cup crushed peppermint candy mixed with 1/2 cup sugar.

V.F.L.

OLD-FASHIONED GINGERBREAD BOYS

1/2 cup bacon drippings or shortening
1/2 cup molasses
1/2 cup sugar
1 egg, well beaten
1/2 teaspoon each: ginger, cinnamon, nutmeg
1 teaspoon salt
1 teaspoon soda
3 tablespoons boiling water
3 cups flour

Cream shortening. Add remaining ingredients. Knead until smooth. Shape into rolls. Wrap in waxed paper and chill until firm.

Roll out and cut into shapes. Bake on lightly greased cookie sheet at 350° for 45 minutes.

I double the recipe and pass out old fashioned gingerbread boy cookie cutters and a bowl of raisins to each child. No two cookies ever look alike. Older kids like to make an icing of confectioners' sugar thinned with milk, a drop of food coloring, and some chocolate scrapings or store-bought sprinkles.

V.F.L.

LOU BUEL'S CHRISTMAS CUT-OUTS

4 Dozen

1 cup sugar
3/4 cup butter
2 beaten eggs
1/4 cup milk
1 teaspoon vanilla
2 3/4 cups flour
3 teaspoons baking powder
1 pinch salt
1 pinch nutmeg

Mix ingredients and refrigerate until stiff. Roll to cut. Bake at 350° for 10 to 12 minutes.

A thin icing of confectioners' sugar and milk should be immediately decorated with every possible variation of little candies to be found in the local market.

This recipe spans 4 generations and the cookie cutters we use include those brought from Germany by my great-grandmother.

The preceding three recipes were submitted by

Victoria Fraser Lewis
Glendale, Calif. to Mills
Greenwich, Conn.

MOLASSES COOKIES

Makes 4 dozen
20 Minutes

3/4 cup shortening
(not butter or margarine)
1 cup sugar
2 to 2 1/4 cups sifted flour
2 teaspoons baking soda
1/4 teaspoon salt
1 egg, beaten
1/4 cup molasses, heaping
Optional:
1 teaspoon cinnamon
3/4 teaspoon powdered cloves
3/4 teaspoon powdered ginger

Preheat oven to 375°.

Cream shortening and sugar together. Stir in dry ingredients. Add egg and molasses. Add seasonings, if used.

Form into walnut-sized balls and place on greased cookie sheet. Bake for 10 to 15 minutes.

This recipe is good with or without the spices. Great for a milk and cookie snack.

Jennifer Lewis
Greenwich, Conn.

SOFT MOLASSES COOKIES

Makes 6 dozen
25 Minutes

4 1/2 cups sifted all-purpose flour
3/4 teaspoon salt
1/4 teaspoon allspice
1/4 teaspoon cloves
2 teaspoons powdered ginger
2 teaspoons cinnamon
2 eggs
1 cup sugar
1 cup molasses
11 tablespoons (1 stick plus 3 tablespoons) butter
1 1/2 teaspoons soda dissolved in
1/2 cup hot coffee
1 cup raisins

Mix or sift flour, salt, and spices together.

In a mixer, beat eggs, add sugar, blend. Add molasses, shortening, and coffee mix.

Add flour mixture and raisins. Mix thoroughly. Chill at least 1 hour.

Drop from teaspoon onto greased or waxed baking sheet. Bake for 10 to 12 minutes at 375°.

Alison Peer Haney
Ithaca, N.Y. to Mills
Old Greenwich, Conn.

NEW YEAR'S EVE

Open bar
CAVIAR CREAM BALL
CIRCASSIAN CHICKEN
Hot Pita bread toasted with
butter and sesame or celery
seeds
Later:
CHOUCROUTE GARNI
Boiled potatoes
ANGIE'S RYE BREAD
Dark pumpernickel bread
Ale
Black-eyed peas
Champagne
CREME GLACEE AU CARAMEL
Cookies or Whiskey Cake
Coffee

* * * * *

CAVIAR CREAM BALL

Serves 6 to 8

7-ounce jar black caviar
8 ounces cream cheese
1 teaspoon Worcestershire
1/4 teaspoon black pepper
1 tablespoon grated onion
Dash garlic salt

Drain caviar. Mix cream cheese with the other ingredients. With hands, form into a ball. Cover with caviar and refrigerate.

Serve surrounded by slices of cucumber and small squares of dark, thick slices of pumpernickel bread.

Jo Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

CIRCASSIAN CHICKEN

Serves 8
(More as hors d'oeuvre)
Prepare a day ahead

Meat from a 4-pound chicken
cooked with 3 quarts
water, carrots, onion,
parsley, salt, and pepper
Stock, reduced to about
1 quart
2 cups shelled walnuts
3 large slices white bread
1 tablespoon paprika
Salt to taste
Garnish:
Paprika

Dice the chicken meat.

Chop walnuts in blender. Soak bread in chicken stock and squeeze dry. Make a paste of walnuts, paprika, bread, and 1 cup of chicken stock. Add salt to taste.

Mix half the paste with chicken. Place on serving dish. Spread the other half on top. Decorate with paprika. Chill overnight. Serve cold.

Serve this as part of a fancy *hors d'oeuvre varies,* or as part of a buffet dinner. It is a Turkish dish.

Ann McKinstry Micou
Santa Barbara, Calif. to Mills
Wilton, Conn.

CHOUCROUTE GARNI

Serves 6
Prepare a day ahead
Can be frozen

4 pounds sauerkraut (canned or in plastic packages)
1 no. 2 can beef bouillon plus 1 can water
1/4 pound slab bacon
2 carrots, sliced (about 1 cup)
3 onions, chopped (about 1 cup)
3 bay leaves
10 peppercorns
10 juniper berries*
1 cup dry white wine**
1 Kielbasa sausage
6 hard sausages (pepperoni)
6 knockwurst
Parsley garnish

*Juniper berries can be found in Hungarian spice stores or gourmet shops. If you cannot get them, use 1/4 cup of gin as substitute.

**The white wine should be of good quality as cheap wine seems to spoil the taste.

Squeeze sauerkraut to drain the brine. Place in a large colander under running water for 5 minutes. Squeeze out water and place in a kettle or dutch oven with bouillon and an equal amount of water.

In another saucepan, blanch slab of bacon, carrots, and onions in hot water. Simmer for 10 minutes. Add the mixture to the sauerkraut. Also add bay leaves, peppercorns, and juniper berries.

Let simmer one hour. Add the wine. Simmer another hour. Cook slowly; do not boil rapidly. Add water if the liquid is low.

Meanwhile, boil Kielbasa for 10 minutes or a little more. It should be cut into serving pieces before cooking. Boil hard sausage and knockwurst for 5 minutes. Do not overcook the knockwurst or it will split.

Serve all on a large platter with sauerkraut in the center, portions of meat around the edge. Garnish with parsley.

Serve with dark bread, beer, mashed or boiled potatoes.

Jack Aron
New York City

ANGIE'S RYE BREAD

Makes 2 round loaves
4 days ahead

Starter:

1 1/2 cups warmed flat beer
1 cup rye flour

Combine beer and rye flour in a jar. Let stand loosely covered in a warm place for four days. Stir every day. Add warm water if mixture becomes dry.

Dough:

1/4 cup warm water (105° to 115°)
1 package active granulated yeast
2 teaspoons salt
1 to 1 1/2 cups beer
2 1/2 cups rye flour
2 1/2 to 3 cups all-purpose flour
Additional all-purpose flour for kneading (another cup)

In a large mixing bowl combine water and yeast. Let stand 2 minutes. Add starter sponge, salt, 1/2 cup beer, rye flour, and regular flour, adding more beer as needed to make a soft dough. Knead on a floured surface 5 minutes or until just smooth.

Place in a greased bowl. Turn over once to grease the top. Cover. Place in a warm spot (85°) to rise until double in bulk (1 to 1 1/2 hours).

Turn dough out on floured surface. Cut in half. Shape into 2 round loaves.

Sprinkle baking sheet with corn meal. Place loaves on sheet. Let rise again for 30 minutes. Place in an unheated oven. Turn to 400°. Bake about 45 minutes. Loaves should sound hollow when thumped. Cool on wire rack.

Carolyn Chapman Booth
Alameda, Calif. to Mills
Wilton, Conn.

CREME GLACEE AU CARAMEL

Beat 4 egg yolks until pale. Boil 2/3 cup sugar with 2 tablespoons water over medium heat until golden brown. Remove from heat; add 1/2 cup boiling water, stir. Return to heat to dissolve caramel. Beat caramel a little at a time into the yolk mixture. Beat over ice to cool.

Whip 1 cup heavy cream with 1 teaspoon vanilla. Fold into caramel. (If not carmelizing, add 1 tablespoon Grand Marnier or chocolate.) Fill cups or dish and freeze 3 hours or overnight.

Josephine Holzman Demuth
Helena, Mont. to Mills
Harrison, N.Y.

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CONVERSION TABLE, CUSTOMARY TO METRIC

LIQUID VOLUME

1 quart = 946 milliliters (ml.) or cubic centimeters (cc.)

1 pint = 473 ml.

1 cup = 236 ml.

1 liquid ounce = 30 ml.

1 tablespoon = 15 ml.

1 teaspoon = 5 ml.

WEIGHT

1 ounce = 28.35 grams (four packages of dry yeast)

3.6 ounces = 100 grams

1 pound = 453.6 grams (1.1 pounds = 500 grams)

2.2 pounds = 1 kilogram

TIPS

A one-pound coffee can filled to the narrow metal edge equals 1 liter or 1000 milliliters.

One cup, plus two tablespoons = ¼ liter, or 250 milliliters and, conversely, 250 milliliters minus 2 tablespoons = 1 cup.

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"PARTIES TO PICNICS" CORRECTIONS

Page 5 — **Famous Kentucky Whiskey Cake**
Virginia Rusk suggests "*Wild Turkey*" Bourbon Whiskey.
It does make a difference.

Page 6 — **Crab In Casserole**
or less flour, depending on the liquid in the crab.

Page 12 — **Shrimp Creole *or* Crab Gumbo**

Page 42 — **Sausage Strata**
and 1 tsp. prepared mustard after sausage.

Page 44 — **Ham Quiche**
For regular pie shells reduce liquid to *4½ cups half & half*
and at the bottom of the directions write in: *add onion with ham.*

Page 68 — **Apricot Bread**
¼ teaspoon *soda, 1 teaspoon salt*

Page 70 — **Curried Chicken Breasts**
Brown in butter before arranging in flat dish.

Page 89 — **Clam Chowder**
6 cups milk after curry powder.

Page 100 — **Salmon Pilaf**
1 cup rice after salt.

Page 103 — **Tomato-Cheese Aspic**
1 pt. cottage cheese after gelatin.

Page 108 — **Dill Bread**
Let rise again before baking.

Page 128 — **Ollie's Caramel Squares**
Add pecans after mixing.

Page 130 — **Pumpkin Cake**
Rum and mincemeat added together.

Page 135 — **Super-Easy Potato Casserole**
Mix *sour cream,* soups and milk.

Page 140 — **Newport Orange Meringue**
Use *less* cornstarch than recipe calls for.

Page 144 — **Old-Fashioned Gingerbread Boys**
Bake for *15* minutes (not 45!)

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